TANDOORI CHICKEN LEGS WITH RAITA DIP

STEP-BY-STEP

Prepare raita.

Combine yogurt, spices, cucumber, onion,and cilantro.

Portion into cups using a #30 disher.

Prepare marinade.

Combine yogurt, spices and lemon juice.

Blot drumsticks dry.

Cut 2 deep slits in each drumstick.

Add marinade to chicken and mix to coat.

Marinate overnight for best flavor.

Shake off excess marinade.

Place on a pan.

Bake at 425°F for 20-25 minutes.