

Ingredients: (Makes 4 Servings)

- 1.5 lbs of bone-in, skin-on chicken thighs and drumsticks
- 2 juicy lemons
- 2 teaspoons kosher salt
- 3/4 cup plain Greek yogurt
- 1/2 medium onion, peeled and quartered
- 5 cloves of garlic
- 1 teaspoon smoked paprika
- 2 inch piece of fresh ginger, chopped
- 1 fresh hot green chile, roughly sliced
- 2 teaspoons garam masala
- 1/2 cup unsalted butter, melted
- Lemon wedges for serving

Directions:

1. Marinate the chicken: Begin by cutting 2-3 diagonal incisions on each side of the chicken pieces. Squeeze lemon over the chicken, sprinkle with salt and gently rub the mixture into the slits. Turn the chicken over and repeat with the remaining lemon and salt. Let it rest for 20 minutes.
2. Prepare the marinade: In a food processor or blender, blend together the yogurt, onion, garlic, ginger, green chile, and garam masala into a smooth paste. Transfer this spice paste to a large bowl.
3. Coat the chicken: Add the chicken to the bowl and turn until coated evenly in the spice paste. Make sure the paste gets into the slits. Cover the chicken and refrigerate for at least 5 hours, up to 24 hours.
4. Grill the chicken: Preheat your grill to high heat. Place the chicken on the grill and cook, turning occasionally, for about 25 to 30 minutes, or until the chicken is thoroughly cooked.
5. Serve: Serve the chicken with lemon wedges and your choice of sides.