

# Tandoori Grilled Turkey



## Ingredients:

- 2-3 lbs** Turkey! A mix of light and dark or however you like it
- ½ cup** Whole fat Greek yogurt
- 2 tbsp** Kashmiri pepper ( A half and half mix of cayenne and smoked paprika will also work)
- 3 tbsp** Garam masala (ground)
- 2 tbsp** Ginger garlic paste
- 2-5 drops** Red food coloring
- Juice of one whole lemon  
(optional but highly recommended)
- Salt and pepper

## STEPS

1. Grab yourself a whole turkey, or just some turkey breast and turkey legs. Make sure you cut your turkey breast into manageable pieces, I like chicken tender size. Or, turkey tender size I guess.
2. Score your turkey legs down to the bone to quicken up cooking time and to let the marinade in. Put 'em in a bowl.
3. Sprinkle on some salt and pepper followed by your garam masala, and Kashmiri pepper, and squeeze your lemon over.
4. Add in your ginger garlic paste, whole fat Greek yogurt, and a couple of drops of red food coloring.
5. Thoroughly mix everything together and then leave in the bowl covered in plastic wrap to marinate in your fridge for 2-10 hours.
6. Get your grill to medium-high heat and grease your grates with ghee or a neutral oil. Put your leg and dark meat on first for about 5 mins, flip and then add your white meat. Flip once well charred on one side.
7. Once you are charred on all sides and have an internal temp of around 165°, place on a plate over some rice, grilled onions and green peppers and enjoy with some sweet, sweet naan bread.

# Grilled Naan

## Ingredients:

- 4 cups** Bread flour (or 22 ounces)
- 2 tsp** Instant or rapid-rise yeast (or .25 ounces)
- 2½ tsp** Salt (or .44 ounces)
- 2 tbsps** Sugar (or .8 ounces)
- 1¾ cups** Whole fat Gryogurt (or 14 ounces)
- ¼ cup** Water, more as needed



## STEPS

1. Combine your flour, yeast, salt, and sugar into a large bowl and whisk together.
2. Add your yogurt and knead together until the dough forms in a small bowl (adding more water or yogurt if needed).
3. Pour out onto a floured surface and knead for a couple of minutes.
4. Cover tightly with plastic wrap and let rise for two hours.
5. Take a 2 hour nap. (optional)
6. Once the ball of dough has doubled in size, plop it onto a floured surface and split into twelve even-sized pieces. Roll each piece into a ball.
7. Place those balls onto a well-floured surface with space in between each ball. Cover with a floured cloth and leave for 2 hours.
8. Bonus nap. (also optional)
9. Heat your grill to high or medium-high heat.
10. Working with 2-3 balls of dough at a time, stretch with your hands into an oblong shape and roll out with a rolling pin to about ¾ an inch thick.
11. Place the stretched pieces on your grill grate and cook until bubbles form on one side, then flip.
12. Cook until the other side is charred and brown.
13. Remove and brush with melted butter.
14. Place on a plate with a tea towel, repeat until all your naan is cooked.