

Chicken Drumlets

1 kg chicken drumlets
2 tbs olive oil
2 tsp paprika
2 tsp cumin
1 tsp turmeric
½ tsp coriander
¼ tsp ground ginger
pinch chilli or cayenne
3 cloves garlic, crushed
2 tsp tomato paste
2 tbs lemon juice

Warm oil slightly. Add spices, garlic and tomato paste. Bring to boil, stirring. Remove from heat and add lemon juice. Line baking dish with foil. Brush a little of the spice mixture over each of the drumlets and transfer them to the foil. Leave 1 hour, then fold foil over to enclose drumlets. Cook in moderate oven (180 celsius – 350 fahrenheit) for 15 minutes, then open foil and cook for a further 15-20 minutes or until drumlets are tender and well-coloured