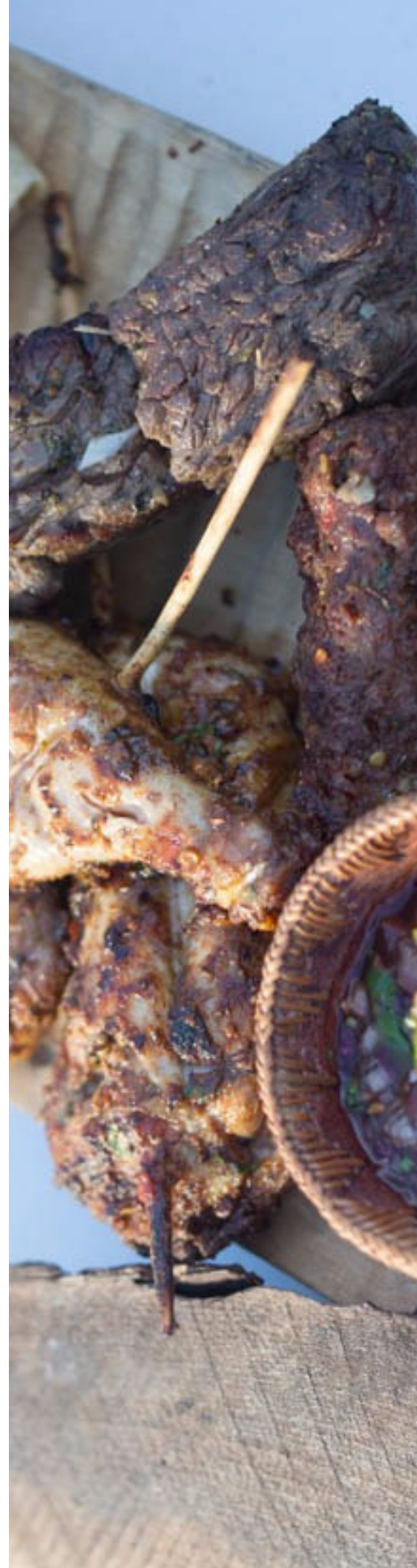


# The Muttonheads!

TIKKA CHICKEN AND SEEKH KEBABS

---



## Tikka chicken

6 pieces thigh-drumstick chicken  
1 tsp Coriander powder  
1 tsp Nutmeg powder  
1 tsp Cinnamon  
Finely crushed red chilli  
1 tsp Ginger  
0.5 Garlic crushed  
Handful of Dhania fresh #

Marinate chicken in sour milk first to make it soft  
After 20mins, rinse off chicken and skewer  
Combine remainder of the ingredients together and apply  
onto chicken pieces  
Grill over hot coals till done  
Garnish with fresh dhania

## Seekh Kebab

500gr Mutton sausage  
Fresh chilli, finely diced  
Handful of fresh dhania, roughly chopped  
Handful of fresh thyme, finely chopped

Remove mutton/lamb from the casing  
Add chilli, dhania, thyme and salt and mix thoroughly  
Mould mince onto skewers and squeeze tightly, to  
ensure it doesn't fall off  
Grill on medium heat till done

Serve with Rotis