

Chicken Tika

Ingredients:

1 chicken
2 tsp. tomato puree
1 tsp. curry powder
3 cloves garlic (or less), mashed
3 tblsp. oil
salt and pepper to taste

Ingredients for sauce:

1 cup tamarind juice (if unavailable, use white wine)
salt and chili pepper to taste
sugar to taste

Directions:

Combine tomato puree, curry powder, garlic, salt, pepper, and 3 tblsp. oil. Rub the chicken outside and inside with this mixture and leave it for about 1 hour for the flavor to penetrate the meat. Grill or roast the chicken until nicely browned and tender (a spit is ideal). Serve with a sauce made by combining the tamarind juice with enough seasoning to give a pleasantly sharp sweet-sour flavor.