

# Chicken Sajji

## Ingredients

- 6 garlic cloves
- 2" ginger root, peeled
- 1 Tbsp vegetable oil
- 1/4 cup white vinegar
- 1 whole chicken

### *For the Spice Mix*

- 12 white cardamon pods
- 2 Tbsp black peppercorns
- 2 Tbsp cumin seeds
- 1 Tbsp fennel seeds
- 1 Tbsp coriander seeds
- 2 Tbsp dried pomegranate seeds or lemon juice

## Directions

Using a spice grinder or small blender, combine the ginger, garlic and vegetable oil and make into a paste. Mix in the white vinegar.

Pat dry the chicken and spread the ginger-garlic paste on the outside. Let stand for an hour, or cover and refrigerate up to overnight.

Meanwhile, heat a skillet to medium. Add the cardamon pods, peppercorns, cumin, fennel and coriander seeds and toast until fragrant, about 3 minutes. Remove to the bowl of a spice grinder. Add the pomegranate seeds to the spices and grind until powdered.

Preheat oven to 350°F.

Coat chicken with spice mix. Place on a roasting pan and roast for about 20 minutes per pound, until it achieves an internal temperature of 165°F.