

Chicken Curry

Saturday, 14 August 2010 15:32 - Last Updated Thursday, 21 July 2011 17:08

courtesy : Mrs. Devi Krishnan



Chicken curry is mildly spicy. Savor a delicious authentic curry. The chicken curry is normally served with rice, roti chanaï, thosai, chappati or bread.

Ingredients:

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1 kg.chicken; cut into pieces
1 cinnamon stick;2" long
3 cloves(a spice)
3 cardamom
2 star anise
1/2 teaspoon fennel(pounded)
2 large onions; chopped
3 dry chillies; tear into pieces
1 stalk curry leaves;stripped(about 20 leaves)
2" ginger)
5 cloves garlic) grind into paste
2 small onions)
3 potatoes; cubed
2 large tomatoes; cut into 4's
3 tablespoon cooking oil
3 tablespoon Eagle brand meat curry powder
2 stalks coriander leaves; chopped
salt to taste
3 cups water(add more if desired)

Method of preparation:

Heat 3 tablespoons cooking oil in a wok. Fry cinnamon, star anise, clove, cardamom and fennel. When the smell is aromatic, add chopped onion, dry chillies and curry leaves. Saute' till the onion is golden brown. Next, add the ginger, garlic and onion paste. Fry for 1 min. Add chicken pieces and stir for 5 mins on low flame. Then add potatoes, tomatoes and 3 tablespoons of meat curry powder. Mix well. Add 3 cups water and stir. Add salt. Heat on medium fire ;stirring occassionally, till meat and potatoes are cooked. Simmer. Add chopped coriander leaves. Turn of flame. Cover. Serve with rice, roti chanai, thosai, chappati or bread.