



COUNTRY CHICKEN CURRY

GARLIC GINGER PASTE

1CM FRESH GINGER PEELED AND FINELY CHOPPED
6 CLOVES OF GARLIC PEELED AND CHOPPED
3 TBS WATER
PUT ALL THESE TOGETHER IN BLENDER ,MAKE A
SMOOTH PASTE...SET ASIDE

FOR SPICE POWDER

12 DRIED RED CHILLIES
1 TBS CUMIN SEEDS
1 TBS BLACK PEPPERCORNS
3 CLOVES
2.5CM CINNAMON STICK
2 CARDAMOM PODS
1/2 TSP SALT
50G DESICCATED COCONUT.....SOAKED IN
WARM WATER FOR 1 HOUR
PUT ALL THE ABOVE IN COFFEE GRINDER AND
WIZ TO FINE POWDER
PUT SPICE POWDER IN BLENDER ,ADD COCONUT AND 100ML WATER...MAKE
SMOOTH PASTE



AND THE REST.....

5 TBS VEG OIL
1 LARGE RED ONION FINELY SLICED
1/2 TSP TURMERIC
1 1/4 TSP SALT
750G CHICKEN SKINNED AND CUT INTO 5CM PIECES
3 MEDIUM TOMATOES..... DICED
6 SHALLOTS PEELED AND FINELY SLICED

HEAT 4 TBS OF THE OIL IN WOK/LARGE WIDE HEAVY SAUCEPAN. WHEN HOT ADD
THE ONION STIR FOR 3-4 MINS.
ADD GARLIC GINGER PASTE, STIR ONCE THEN ADD TURMERIC AND SALT ,AFTER 1
MIN ADD CHICKEN,STIRFRY FOR 10 MINS UNTIL CHICKEN IS A LIGHT BROWN.
ADD TOMATOES, COOK FOR 2 MINS ADD SPICE PASTE AND COOK FOR 3 MORE
MINS.
ADD PINT WATER, TURN DOWN HEAT AND SIMMER FOR 10 MINS.
MEANWHILE HEAT THE REST OF THE OIL IN PAN AND FRY SHALLOTS UNTIL GOLDEN
WHEN CHICKEN IS COOKED ADD SHALLOTS
ENJOY