

Chicken Curry Recipe

(Kukul Mas Curry - Sri Lankan Recipe)

Ingredients: Serves 4

1.5kg chicken or chicken pieces
3 tablespoons ghee or oil
¼ teaspoon fenugreek seeds, optional
10 curry leaves
2 large onions, finely chopped
4-5 cloves garlic, finely chopped
2 teaspoons finely grated fresh ginger
1 teaspoon ground turmeric
1 teaspoon chili powder
1 tablespoon ground coriander
1 teaspoon ground cumin
½ teaspoon ground fennel
2 teaspoons paprika
2 teaspoons salt
2 tablespoons vinegar
2 tomatoes, peeled and chopped
6 cardamom pods, bruised
1 stick cinnamon
1 stalk lemon grass or 2 strips lemon rind
1 cup thick coconut milk

Method:

Joint chicken. Cut breast and thighs in halves, leave wings and drumsticks whole. Heat ghee and fry fenugreek and curry leaves until they start to brown. Add onions, garlic and ginger and fry gently until onions are quite soft and golden. Add turmeric, chili, coriander, cumin, fennel, paprika, salt and vinegar. Stir well. Add chicken and stir over medium heat until chicken is thoroughly coated with spices. Add tomatoes, whole spices and lemon grass and cook, covered, over low heat 40-50 minutes. Add coconut milk, taste and add more salt and a squeeze of lemon juice if desired. Do not cover after adding coconut milk. Serve with rice and accompaniments.

[asian_free_recipes_download]/[asian_free_recipes_download]