

Chicken Debal Curry Recipe

(Malaysian Recipes)

Ingredients:

1.5 kg chicken, cut into bite-size pieces
1 teaspoon salt
4 tablespoons cooking oil
1 tablespoon mustard seeds, lightly crushed
375 ml water
1 teaspoon salt

Ingredients to be sliced:

6 shallots, peeled
3 cloves garlic, peeled
3 red chilies

Ingredients to be ground:

30 dried chilies, soaked
5 red chilies
5-cm knob ginger, peeled
15 shallots, peeled
3 cloves garlic, peeled
8 candlenuts
1 tablespoon coriander seeds
1 teaspoon ground turmeric

Ingredients to be combined:

1½ tablespoons rice vinegar
1 dessertspoon dark soy sauce
2 teaspoons mustard

Method:

Season chicken with 1 teaspoon salt and set aside. Heat oil in a kualu or wok and lightly brown sliced ingredients. Add ground ingredients and fry for 5 minutes, then add mustard seeds and fry until fragrant. Add chicken and fry for a few minutes, then add water. Bring to the boil. Reduce heat, cover and simmer for 15 minutes, stirring occasionally, or until chicken is tender. Add combined ingredients and 1 teaspoon salt. Stir well and remove from heat.

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