

Dry Chicken Curry Recipe

(Malaysian Recipe)

Ingredients:

1 chicken, about 1 kg
2 teaspoons salt
100 ml cooking oil
250 ml pure coconut cream, squeezed from 1 grated coconut
lemon juice, squeezed from 1 lemon

Ingredients to be ground:

10 red chilies
10 dried chilies, soaked
15 shallots, peeled
8 cloves garlic, peeled
2.5 cm knob turmeric, peeled

Method:

Cut chicken into bite-size pieces, then season with ground ingredients and salt. Set aside for 3 hours. Heat oil in a wok and fry seasoned chicken until lightly browned. Add coconut cream and simmer over low heat, stirring occasionally, until chicken is tender and gravy dry. Just before dishing out, add lemon juice.

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