

## **Dry Yellow Curry Chicken Recipe**

**(Malaysian Recipes)**

### **Ingredients:**

1 large chicken, about 1.5 kg, cut into 12 pieces  
5 tablespoons vegetable oil  
3 medium potatoes, peeled and quartered  
700 ml coconut milk  
1 teaspoon salt  
1 teaspoon sugar

### **Spice paste:**

10 shallots, peeled  
1 tablespoons minced ginger  
4 cloves garlic, peeled  
8 dried red chilies, soaked till soft  
2 tablespoons ground coriander (cilantro)  
1 tablespoon ground cumin  
1 teaspoon ground fennel  
2-3 teaspoons chili powder  
1 teaspoon ground turmeric  
½ teaspoon ground cinnamon  
½ teaspoon ground cloves  
½ teaspoon ground cardamom

### **Method:**

Wash and pat dry chicken. Remove and discard any excess fatty skin. Grind spice paste ingredients to a smooth, fine paste, adding a tad more water if necessary. Heat oil in a wok over medium heat and fry potatoes for 4 to 5 minutes until slightly browned. Remove with a slotted spoon and set aside. Add spice paste to wok and fry for 7 to 10 minutes, stirring constantly, until fragrant. Add chicken pieces and stir well, then add coconut milk, salt, sugar, potatoes and simmer, partially covered, for 40 to 45 minutes or until chicken is tender. Serve hot with steamed rice.

**Note:** You can substitute 1 cinnamon stick, 4 cloves and 3 cardamoms for their ground counterparts.