

Tamarind Chicken Recipe

Ingredients:

1 chicken, about 1.5 kg cut into 8 large pieces
6 tablespoons cooking oil

Tamarind Sauce:

360 g tamarind pulp, mixed with 815 ml water and strained
1½ tablespoons rice vinegar
2 tablespoons dark soy sauce
10 tablespoons sugar
2 teaspoons salt
3 tablespoons ground coriander, made by pounding coriander that has been dry-fried until fragrant

Ingredients to be ground:

12 shallots, peeled
3 cloves garlic, peeled

Method:

In a mixing bowl, combine all sauce and ground ingredients. Mix in chicken pieces and leave to marinate overnight in the refrigerator. On cooking day, pour tamarind sauce into a pot and bring to a slow boil. Add chicken pieces and cook over moderate heat for 20 minutes or until chicken is tender. Remove chicken pieces and drain in a colander. Continue cooking sauce, stirring frequently, until thick. Remove from heat. Heat oil in a *kuali* or wok until hot. Fry chicken pieces for a few minutes or until brown. Arrange on a dish and pour thick sauce over. Serve hot or cold.

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