

Turmeric Curry Chicken Recipe

Ingredients:

4 whole chicken legs, cut into serving sizes
1 5-cm piece turmeric, pounded
1 5-cm piece galangal, pounded
1 small lemon grass, sliced and pounded (using tender white bulb end)
2 cups coconut milk
Salt to taste

Method:

Brown chicken pieces to render some of the fat from the skin. Remove from heat and set aside. Using the oil rendered from the chicken, brown ginger, lemon grass and onion pastes. Fry on medium heat until mixture takes on a darker color, but do not allow to brown. Add the chicken pieces and toss to coat, again keeping an eye on the paste so it does not burn. Stir in coconut milk and bring the curry to a simmer. Salt to taste and serve when the chicken is cooked.

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