

Ingredients

Quantity	Measure	Ingredients	Description
1	Large	Chicken	Cut in big pieces.
6	Nos	Chillies Green	Masala 2
6	Medium	Chillies Red Dry	Ground Masala No. 1
2	Nos	Cinnamon	Ground Masala No. 1
8	Nos	Cloves (spice)	Ground Masala No. 1
1	Nos	Coconut scraped (fresh)	Take thick and thin juice
A	Few	Coriander Leaves (Kothamir)	Masala 2
1	Tablespoon	Coriander/Dhania	Ground Masala No. 1
6	Flakes	Garlic	Masala 2
5	Tablespoon	Ghee	Masala 3
1	Piece	Ginger	Masala 2
1	Tablespoon	Jeera/Cumin Seeds	Ground Masala No. 1
1	Tablespoon	Kuskus - poppy seeds	Ground Masala No. 1
A	Few	Mint Leaves (Pudina)	Masala 2
1/2	Medium	Onion	Masala 3
1	Medium	Onion	Masala 2
6	Nos	Pepper Corns	Ground Masala No. 1
200	Grammes	Potatoes	Boil, peel, slice and add to curry
	As Required	Salt	to taste
1	Inch	Turmeric/Haldi	Ground Masala No. 1
1	Tablespoon	Vinegar	To taste

Method

Clean and cut the chicken into big pieces.

Grind one coconut and take [thick and thin juice](#)

Cook meat in thin juice.

1. In a little ghee, broil the condiments of masala 1 and grind the same.
2. In the above ground masala, add the ingredients of Masala 2 and grind all fine. Add half scraped coconut and grind it with the masala.
3. When the meat is sufficiently cooked add the ground masala, salt and vinegar to taste. Cook for 15 minutes.
4. Prepare the seasoning in a little ghee, with 1/2 sliced onion and add it to the curry.
5. Add the boiled potatoes and allow them to absorb the curry.
6. Just before putting the stove off, put the thick juice, simmer a while and then keep the vessel down to cool.