

Ingredients

Quantity:	Measure:	Ingredients:	Description:
1	Kilogram	Chicken	Cut and wash
5	Tablespoon	Coconut Desiccated	Grind
10	Medium	Chillies Red Dry	Grind
1	200 g	Onion	Grind
1	Teaspoon	Jeera/Cumin Seeds	Grind
Half	Inch	Turmeric/Haldi	Grind
1	Ball	Tamarind	Grind
8	Nos	Pepper Corns	Grind
8	Nos	Cloves (spice)	Grind
2	Sticks	Cinnamon	Grind
4	Maund	Cardamoms	Grind
1	Tablespoon	Rice, Raw	Roast and Grind
2	Salt-Spoon	Salt	Add to boiling m
2	Tablespoon	Ginger Garlic Paste	To Marinate me
2	Tablespoon	Cooking Oil	For frying
2	200 g	Onions	Slice and fry

Method

Cut and wash the chicken. Grind all the masala with the tamarind. Marinate the chicken pieces in ginger garlic paste for half an hour.

In a cooking vessel roast the sliced onions and then add some oil and continue frying till brown. Add the marinated chicken pieces and fry. Add the ground masala and fry well till the onion smell goes away, stirring on and off.

Add water into the mixer, wash all the masala and put it in the meat and simmer. Taste and add vinegar if more sour taste is needed. Add salt to taste.

Boil potatoes and peel and cut in slices, and put them in the cooked meat - optional.