

Ingredients

Quantity:	Measure:	Ingredients:	Description:
1	Kilogram	Chicken	Wash and cut into pieces
1	Tablespoon	Rice, Raw	roast and grind
One and half	Nos	Coconut Copra	or large coconut
20	Medium	Chillies Kashmir	or Rasampatti c
1	Teaspoon	Coriander/Dhania	roast and grind
1	Teaspoon	Jeera/Cumin Seeds	roast and grind
2	Medium	Cinnamon	roast and grind
6	Medium	Pepper Corns	roast and grind
A	Little	Kuskus - poppy seeds	roast and grind
6	Flakes	Garlic	grind
1	Inch	Ginger	grind
A	Little	Turmeric Powder	Add to masala
Half	Teacup	Cooking Oil	Heat to fry
2	200 g	Onions	Sliced

Method

Wash and cut the chicken into pieces.

Roast the raw rice, and then the other masalas including copra. Also, roast the sliced onions. Put a little oil if you like it. Grind it in a little water.

In a Chinese wok, or a broad and large vessel, heat oil and fry 1 or 2 onions, till they turn

brown. Add the ground masala and the turmeric powder. Fry till the oil oozes out.

Add the meat pieces, and keep frying. Mix the pieces well with the masala. Cover the vessel, and do not add water. Add one hand a half-cup warm water, and simmer till the meat is cooked.

You can cook, mutton, chicken or fish in this recipe.

From Mrs. Rama Lakanpal.