

Chicken Gassi

Written by DURAN DSOUZA

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CHICKEN GASSI

1 kg chicken
1 coconut , grated
5 -6 whole red chillies (use Kashmir chillies if possible for the best colour and they are not too spicy too. I use a mix of)
1 tablespoon coriander seed
1 tablespoon poppy seed
1 teaspoon peppercorn
3 -4 cloves
2 bay leaves
¼ teaspoon fenugreek seeds
2 onions , sliced
1 teaspoon cumin seed
1 -2 tablespoon refined oil
50 g tamarind pulp (or to taste)
½ teaspoon turmeric powder
6 cloves garlic
250 ml water
chopped coriander leaves (to garnish)

METHOD

Roast the grated coconut till light brown.

Keep aside.

In the same skilful roast the red chillies, coriander, peppercorns, cumin, poppy seeds, bay leaves and the fenugreek seeds in oil.

Grind together the roasted coconut, garlic, cloves and roasted spice mixture to a fine paste with a little water.

Marinate the chicken with salt and turmeric for 30 minutes.

Heat oil.

Add onions.

Sauté till a light brown.

Add the ground masala and cook for 20 minutes.

Put in 250 ml of water and simmer for 30 minutes.

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Add chicken and cook until done.

Put in the tamarind pulp.

Cook a little more and garnish with coriander leaves.

HAV IT WITH PAAN POLA'SMOSTU RUCHEEK..HEHE