

### Ingredients

Quantity:	Measure:	Ingredients:	Description:
1	Kilogram	Chicken	wash and
0.5	Nos	Coconuts - fresh.	roast
2	Teaspoon	Chilly Powder, Red	roast and grind
2	Teaspoon	Coriander/Dhania	roast and grind
0.5	Teaspoon	Aniseed (Suwa, Shopa)	roast and grind
1	units	Cinnamon	roast and grind
5	units	Cloves (spice)	roast and grind
10	Nos	Pepper Corns	roast and grind
3	Flakes/Seeds/Cloves	Garlic	roast and grind
1	Teaspoon	Jeera/Cumin Seeds	roast and grind
0	Little	Tamarind	roast and grind
3	Tablespoon	Cooking Oil	Heat and fry
1	Inch	Ginger	Slice and fry
2	Medium	Onions	Slice and fry
4	Medium	Chillies Green	Slice and fry

### ▮ Method

Grind the masala and keep aside.

Cut chicken, remove the skin, and wash the chicken, and marinade it with the ground masala for one hour.

Fry two sliced onions till golden brown, then add the green chillies, and continue frying, till the

green chillies change colour.

Add the marinated chicken, to the fried masala, and fry till dark brown. Add more oil if necessary. When fried, add a little hot water and a little salt to taste and continue till the chicken is cooked and dry.