

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.