

Ingredients

| | Quantity: | Measure: | Ingredients: | Description: |
|-----|-----------|--------------|----------------------|---------------|
| | 1000 | Grammes | Chicken | Recipe Base |
| 0.5 | | Kilogram | Potatoes | Recipe Base |
| A | | Little | Salt | For taste |
| 6 | | Medium | Chillies Green | Minced Masala |
| 1 | | units | Ginger | Minced Masala |
| 2 | | Nos | Onions | Ground Masala |
| A | | Little | Tamarind | Ground Masala |
| 1 | | units | Turmeric/Haldi | Ground Masala |
| 6 | | Nos | Cloves (spice) | Garam Masala |
| 1 | | Teaspoon | Jeera/Cumin Seeds | Ground Masala |
| 6 | | Nos | Pepper Corns | Garam Masala |
| 1 | | Sticks | Cinnamon | Garam Masala |
| A | | Few | Mint Leaves (Pudina) | Minced Masala |
| 1 | | Pods (whole) | Cardamoms | Garam Masala |
| 4 | | Tablespoon | Ghee | Seasoning |
| 1 | | Nos | Onion | Seasoning |
| A | | Little | Vinegar | For taste |
| 3 | | Teacup | Water | For boiling |

Method

Clean, and wash, and cut the chicken into reasonable size pieces. Wash and keep aside.

Boil the potatoes, and when boiled, keep aside to cool. Later peel the skins and cut them into pieces.

Grind the ingredients set aside for grinding, in a mixer or a stone grinder. Keep two spoons of ghee in a vessel, and when it boils, put the meat pieces, and allow them to cook in their own juice. Stir the pieces. When it turns dry, add 2 cups of water, and cook till tender. While it is boiling, in another handi, on the next stove fry one sliced onion in 2 spoons of ghee. It takes a little skill to handle two stoves. If you are inexperienced, you can do it one at a time. Then add the masala to the fried onion, and continue frying. When the masala is fried, put the meat vessel contents in the seasoning vessel, and add masala water, vinegar and salt and cook. Add the potato pieces, and boil till the curry is fully cooked. You will know if when you taste the curry, and check the meat, if it has absorbed the curry.