

Ingredients

Quantity:	Measure:	Ingredients:	Description:
1	Large	Chicken	Cut in big pieces
6	Medium	Chillies Red Dry	Ground Masala 1
1	Tablespoon	Jeera/Cumin Seeds	Ground Masala 1
1	Tablespoon	Kuskus - poppy seeds	Ground Masala 1
1	Tablespoon	Coriander/Dhania	Ground Masala 1
1	Inch	Turmeric/Haldi	Ground Masala 1
8	Nos	Cloves (spice)	Ground Masala 1
2	Nos	Cinnamon	Ground Masala 1
6	Nos	Pepper Corns	Ground Masala 1
6	Medium	Chillies Green	Masala 2
1	Medium	Onion	Masala 2
1	Piece	Ginger	Masala 2
6	Flakes/Seeds/Cloves	Garlic	Masala 2
A	Few	Mint Leaves (Pudina)	Masala 2
A	Few	Coriander Leaves (Kothmeed)	Masala 2
1	Nos	Coconut scraped (fresh)	Take thick and thin slices
1/2	Medium	Onion	Masala 3
5	Tablespoon	Ghee	Masala 3
1	Tablespoon	Vinegar	To taste
200	Grammes	Potatoes	Boil, peel, slice & fry

As Required

Salt

to taste

Method

Clean and cut the chicken into big pieces.

Grind one coconut and take thick and thin juice

Cook meat in thin juice.

1. In a little ghee, broil the condiments of masala 1 and grind the same.

2. In the above ground masala, add the ingredients of Masala 2 and grind all fine. Add half scraped coconut and grind it with the masala.

3. When the meat is sufficiently cooked add the ground masala, salt and vinegar to taste. Cook for 15 minutes.

4. Prepare the seasoning in a little ghee, with 1/2 sliced onion and add it to the curry.

5. Add the boiled potatoes and allow them to absorb the curry.

6. Just before putting the stove off, put the thick juice, simmer a while and then keep the vessel down to cool.