

Ingredients				
	Quantity:	Measure:	Ingredients:	Description:
	1.5	Kilogram	Chicken	prepare
1		Tablespoon	Tamarind Pulp	Marinade Paste
1		Tablespoon	Ginger Garlic Paste	Marinade Paste
1		Pinch	Chilly Paste, Red	Marinade Paste
1		Piece	Salt	Marinade Paste
4		Tablespoon	Cooking Oil	Marinade Paste
2		Pinch	Kesar/Saffron	Marinade Paste
1		Large	Coconut	Juice
4		Tablespoon	Cooking Oil	Fry chicken
8		Flakes/Seeds/Cloves	Garlic	fry
1		Teaspoon	Turmeric Powder	add
4		Medium	Chillies Green	chilly passte
2		Tablespoon	Coriander Leaves (Kothmeed)	add
2		Sticks	Cinnamon	add
2		Twigs/Sprigs	Bay Leaves /Tejpatta (Dry Cardamom Leaf)	add
1		Tablespoon	Lime Juice	add
2		Tablespoon	Coriander Leaves (Kothmeed)	Garnish
Method				

Remove skin from the chicken, and cut it into 8 to 10 pieces. Wash the meat. Prepare a paste of ingredients for marinade (tamarind pulp, garlic paste and pinch of red chilly powder, salt and four tablespoons oil, and saffron) , and apply the same to the chicken. Leave it for a couple of hours.

Preparation of Coconut Milk:

Grate the coconut, and prepare a paste in the mixer with the grated flakes in half cup of water. (a) Extract thick juice, and put the pulp-mixture back into the mixer. Now add 1 cup of water, and grind again, and when sufficiently ground, remove the mixture in a muslin cloth, gather it in a tourniquet, and squeeze and (b) extract the thin juice.

Put the mixture back in the mixer, and with 1 cup of warm water, grind the coconut again, and remove the (c) -juice with a muslin cloth, and keep aside..

Cooking the Chicken:

In a handi or dekchi, put the cooking oil and heat it. Then sauté the garlic flakes till they turn brown. Add the marinated chicken pieces with the masala, and cook over medium heat for five to six minutes. Add the (c) thin coconut juice and cook over high heat ,until the milk has been almost absorbed by the meat. When the chicken is being cooked, and the milk is absorbed, add the masala ingredients; turmeric powder, green chilly paste, coriander leaves paste, cinnamon sticks and bay leaves. Reduce the fire, and stir and cook for four to five minutes. Add the (b) coconut juice. Simmer until the chicken is well done.

Final Touch:

Add the (a) coconut juice. Mix well, and add salt to taste. Garnish with coriander leaves finely chopped. Serve with steamed rice.