

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	3	Tablespoon	Cooking Oil	For frying
6		Nos	Chillies Kashmir	Roast and powder
1		Teaspoon	Coriander/Dhania	Roast and Powder
0.5		Teaspoon	Methi - Fenugreek	Roast and Powder
0.5		Teaspoon	Mustard Seed	Roast and Powder
1		Teaspoon	Jeera/Cumin Seeds	Roast and powder
750		Grammes	Chicken	Cut in pieces
2		Tablespoon	Tamarind	Make juice
1		Nos	Onion	Chopped finely
3		Flakes/Seeds/Cloves	Garlic	Chop fine and fry
1		Medium	Onion	Grind in masala
4		Flakes/Seeds/Cloves	Garlic	Grind in masala
1		Inch	Ginger	Grind in masala
4		Tablespoon	Coconut Desiccated	Grind in masala
0.5		Teaspoon	Turmeric Powder	Add to ground m
1		Twigs/Sprigs	Curry Leaves	fry
1		Salt-Spoon	Salt	For taste

Method

- 1.Heat 2 tablespoons of the oil in a pan and fry the powdered masala for about 3 minutes.
- 2.Add the chicken pieces and fry on a high heat, stirring continuously.
- 3.Add about 1 cup of water and salt. Mix well and cook on a low flame till the chicken is completely done and coated with the masala.
- 4.There should be no gravy left at this stage. Add tamarind juice to the chicken and the blended paste.
- 5.Mix well and cook the chicken and masala on a high heat for about 5 minutes.
- 6.Now turn to a lower heat and simmer till all the moisture in the gravy is lost.
- 7.In a separate pan, heat 1 tablespoon of Ghee clarified butter) and add the chopped onion and curry leaves. When the onions brown, add them to the chicken. Mix well.
- 8.Serve hot decorated with coriander leaves.