

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	1	Large	Chicken	Cut, clean
200		Grammes	Potatoes	Boil, peel and cut
0.5		Nos	Coconut	Scrape, roast and
15		Nos	Chillies Red Dry	Roast and Grind
2		Tablespoon	Coriander/Dhania	Roast and Grind
1		Inch	Turmeric/Haldi	Roast and Grind
8		Nos	Pepper Corns	Roast and Grind
1		Teaspoon	Jeera/Cumin Seeds	Roast and Grind
1		Teaspoon	Mustard Seed	Roast and Grind
6		Flakes/Seeds/Cloves	Garlic	Roast and Grind
A		Little	Salt	Add
2		Nos	Onions	Slice, roast and
1		Ball	Tamarind	Add to masala v
4		Tablespoon	Ghee	For seasoning
1		Nos	Onions	Slice for season
A		Little	Salt	Add to taste

Method

Clean and cut the chicken: separate the thighs, and wings. Cut them at the joints. Cut the neck part from the torso. Cut the torso into four parts, and wash all the pieces. Boil in a vessel

with water 1" above the pieces till it becomes tender, and add salt to taste.

Leaving tamarind aside, roast separately each masala on a thawa. Roast also the scraped coconut and sliced onion. Grind all roasted masala, scraped coconut, the sliced onion and tamarind to fine paste. Add the masala and its water to the cooked chicken pieces and boil.

In another vessel heat the ghee and fry one sliced onion, then put the cooked meat and its gravy and if necessary add boiling water to get the required consistency of the curry. Simmer till the chicken pieces have blended with the masala. After adding salt to taste, add boiled potatoes, peeled and cut in fours. Finally when the masala has been absorbed by the potatoes, put the fire off, and allow it to cool. The chicken and potatoes absorb the flavour and taste of the masala.