

Ingredients

Quantity:	Measure:	Ingredients:	Description:
One	Kilogram	Chicken	Washed
Two	Nos	Coconut	
250	Grammes	Shallots	A type of onion
6	Medium	Green Chillies	
1	Inch	Ginger	
6	Flakes/Seeds/Cloves	Garlic	
1/2	Bunch	Curry Leaves	
6	Medium	Red Chillies Dry Kashmir	
1	Teaspoon	Mustard Seed	
1	Tablespoon	Saunf - Fennel Seeds	
3	Medium	Onions	chopped/minced
2	Tablespoon	Coconut Oil	
10	Nos	Pepper Corns	Black Pepper.

Method

1 Grate the coconuts. Peel the shallots. Clean, wash & cut green chilli & ginger. Saute till slightly golden. Put the above mixture in to a grinder and make a fine paste.

2 Clean, wash and cut chicken into curry cut pieces.

3 In a Wok heat some coconut oil. Add mustard seeds. Wait till it crackles. Now add red chillies and chicken and sauté for some time. Add the above made paste and little water, ensuring that the gravy is not too watery.

Add salt and cook till the fat starts leaving from the sides and chicken pieces are tender.

Serve with hot appams or ghee rice.

Shallots: The mild-flavored bulb of this plant, used in cookery - The shallot can be distinguished from the others - onions - by its distinctive bulbs which are made up of cloves like garlic, but unlike garlic, the individual bulbs are not encircled together by a common membrane