

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	1500	Grams	Chicken	To be cooked
3		Tablespoon	Cooking Oil	To fry marinade
1		Teaspoon	Chilly Powder, Red	For marinade
2.5		Teaspoon	Coriander Powder	For marinade
1		Teaspoon	Lime Juice	For marinade
6		Large	Onions	For sliced masala
8		Medium	Chillies Green	For sliced masala
1		Inch	Ginger (Adhrak)	For sliced masala
10		Flakes/Cloves	Garlic (Lason, Losun)	For sliced masala
4		Sprigs/Twigs	Curry Leaves (Kadi patta)	For sliced masala
		As Required	Salt	For sliced masala
1		Large	Tomatoes	For sliced masala
7		Teaspoon	Coriander Powder	Meat Masala
5		Teaspoon	Chilly Powder, Red	Meat Masala
3		Teaspoon	Pepper Powder	Meat Masala
A		Handful	Coriander Leaves (Kothmela)	Chopped for garnish
6		Teaspoon	Curds	For thickening

Method

1) Clean and wash the chicken nicely. Cut to medium sized pieces.

2) Heat about 2 tbsp oil in a frying pan.

3) Once the oil gets heated, add coriander powder and chilly powder. Just soak it. Take care to remove it from heat at the earliest.

4) Mix the above heated powders to the chicken pieces and add the lime juice. Allow to marinate for two hours.

5) Place a cooking vessel, with 2 cups of water on the lighted stove, and when the water starts to boil, put the marinated chicken pieces and start cooking the chicken pieces. Water is for cooking the meat from which the gravy will come.

6) Heat about 1 tbsp oil in a frying pan. Add the thinly cut ginger, garlic, slit green chillies, curry leaves and thinly sliced onions. Add enough salt with this mixture.

Tip:- Adding salt to the onion helps the onion to cook faster .

8) Sauté for a long time.

9) Sauté till the entire mixture become almost black in colour.

10) Add the diced tomatoes and sauté till it completely mixes with the earlier mixture.

11) Add the meat masala - 7 tsp of coriander powder, 5 tsp of chilly powder and 2 tsp of pepper powder.

12) Mix it well for half a minute.

13) If the chicken has cooked well remove the pieces, and add the entire water left after cooking (Stock of cooked chicken - The most precious Ingredient) to the pan.

14) Cook for some time, till the gravy becomes thick.

:- If you need more gravy, please add some more hot water. This might reduce the taste!

15) Add a small quantity (6 tsps) curd, stir well and mix with the gravy completely.

:- This makes the gravy thicker.

:- If you like spicier, add 3 tsp of pepper powder into the gravy and cook for some more time (Of course, it increases taste!)

16) Add the cooked chicken pieces into the well prepared gravy.

17) Add a handful of the chopped coriander leaves into the curry and close the lid and put on low fire for 5 minutes.

:- Serve hot.

:- The curry becomes tastier after a day, once the entire masala gets into the chicken pieces.