

Ingredients

| Quantity | Measure | Ingredients | Description |
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Method

1. Clean, wash and cut chicken into curry cut pieces.
2. Grate the coconuts.
3. Peel the shallots.
4. Clean, wash & cut green chilli & ginger. Saute till slightly golden.
5. Put the sauted green chill and ginger in to a grinder and make a fine paste. Add pepper corns, saunf and the scraped coconut and grind all to make a paste.
- 3 In a Wok heat some coconut oil. Add mustard seeds. Wait till it crackles. Add the above made paste Fry the choood ionion and garlic and the curry leaves. Now add red chillies and

chicken and sauté for some time. 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