

Ingredients

| | Quantity: | Measure: | Ingredients: | Description: |
|---|-----------|-------------|----------------------|-----------------|
| | 1 | Medium | Chicken | cut in pieces |
| 2 | | Teaspoon | Pepper Powder | To make paste |
| 1 | | Teaspoon | Turmeric Powder | To make paste |
| 2 | | Tablespoon | Vinegar | To make paste |
| 1 | | Teaspoon | Chilly Paste (green) | To make paste |
| 4 | | Tablespoon | Ghee | To cook chicken |
| 2 | | Tablespoon | Ghee | To fry onions |
| 3 | | Medium | Onions | Sliced to fry |
| | | As Required | Salt | to taste |

Method

Cut the meat, and wash it. After drying the pieces with a kitchen towel, apply the marinade paste to the pieces and keep aside for 2 hours.

In a vessel not very deep, put 4 tablespoons of ghee and heat it. Place the chicken pieces in the vessel, spread out, and place a thali, a little smaller than the vessel on the meat pieces, and place a weight on it, so that the meat cooks in its own gravy. Cook on slow fire.

In a separate frying pan, put 2 spoons of ghee and fry the sliced onions. Now put the fried onions with any ghee left in the frying pan, on the chicken pieces, after removing the thali covering it. Put a little hot water and cook, till the dish is dry and fully cooked. Add salt to taste.

Serve with gravy or sweet and sour sauce.