

Ingredients

Quantity:	Measure:	Ingredients:	Description:
1	Large	Chicken	Clean, cut in cubes
400	Grams	Potatoes	Scrape, cut in cubes
2	Medium	Onions	Slice, to be fried
1	Teaspoon	Turmeric Powder	Add
2	Dessertspoon	Vinegar	Add
	Little	Coconut	Cut in bits, add
	As Required	Salt	to taste
6	Medium	Chillies Red Dry	For Ground Masala
1	Teaspoon	Pepper Corns	For Ground Masala
1	Piece	Cinnamon	For Ground Masala
	Little	Nutmeg	For Ground Masala
5	nos	Cardamoms	For Ground Masala
10	nos	Cloves (spice)	For Ground Masala
1	Dessertspoon	Kuskus - poppy seeds	For Ground Masala
1	Dessertspoon	Coriander/Dhania	For Ground Masala

Method

Clean, cut, and wash the chicken. Roast all the masala ingredients kept for ground masala, and grind them in water.

Warm ghee in a vessel, and fry the sliced onions. When browned, add the meat pieces, and

fry and cook it in its own gravy. If required, add sufficient hot water. Add the ground masala when the meat is cooked and is dry. Stir, and fry well. Then add turmeric powder, vinegar, and masala water, got from washing the mixer in which the masala was ground.

Add salt to taste. Scrape the potatoes, and cut them in cubes, and add to the curry. Cut the coconut kernel in small bits and add.

Add more water as required, and simmer for 20 minutes on slow fire.