

Ingredients

Quantity:	Measure:	Ingredients:	Description:
1	Medium	Chicken	Washed
6	Nos	Chillies Red Dry	
1	Teaspoon	Jeera (Cumin Seeds)	
1	Teaspoon	Pepper Corns	
1	Teaspoon	Coriander(Dhania)	
1	Teaspoon	Methi - (Fenugreek)	
1	Teaspoon	Garam-Masala	7
1	Medium	Onion	Chopped
6-8	Flakes/Cloves	Garlic (Lason, Losun)	Crushd and fried
1	Teacup	Coconut - Grated /Desiccated	For grinding
2	Teacup	Coconut Milk	For curry
3	Tablespoon	Ghee	For Frying
	As Required	Salt	For taste
2	Nos	Lime (fresh) (Limbu)	Cut and extract

Method

Roast red chillies, cumin, fenugreek, black pepper, coriander seeds and grated coconut to golden brown and blend them in a mixer, with a little water to a fine paste.

Clean the chicken and cut into pieces.

Marinate the chicken with the above mixture along with salt for 1/2 an hour.

Heat 3 tablespoons of ghee in a pan.

Fry chopped onions followed by crushed garlic pieces until golden brown and add little garam masala to it.

Add the chicken pieces along with coconut milk and cook until it is done.

Sprinkle the lemon juice before serving