

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	1	Kilogram	Chicken	
1		Teaspoon	Coriander/Dhania	
1		Teaspoon	Turmeric Powder	
1		Inch	Ginger	
5		Flakes/Seeds/Cloves	Garlic	
		Little	Vinegar	to taste
		Few	Coriander Leaves (Kothmeethu)	for garnish
2		Nos	Cloves (spice)	
1		Inch	Cinnamon	
		Little	Salt	to taste
8-10		Nos	Pepper Corns	crushed and powdered

Method

Grind the masala finely and marinate the chicken. Refrigerate for two hours.  
Deep-fry the chicken pieces.