

Chicken Curry

North Indian Style

Ingredients:

1 lb Chicken - drumsticks, thighs
Breast piece
1 sm Carton Plain Yogurt
2 md Onions very finely chopped
4 tb Vegetable oil
2 Cloves
1/2 ts Mustard Powder
2 Pods Cardamom
1/2 ts Cumin powder
1 ts Garam Masala
1 ts Chilli Powder
1/2 Inch Ginger
4 Pods Garlic
1/3 ts Coriander Seeds
To taste Salt
1/2 ts Freshly ground pepper

NOTE: Garam masala is a blend of ground spices with many variations. It is available in Indian markets and at some supermarkets.

To substitute, mix 3/4 ts. ground cumin with 3/4 ts. ground coriander, 1/2 ts. pepper, 1/2 ts. ground cardamom, 1/4 ts. ground cloves, and 1/4 ts. ground cinnamon. Use 1/2 ts. of spice mixture for this recipe.

Directions:

Remove fat from the chicken.
Salt and pepper the chicken.
Sprinkle with chili powder.
Add yogurt and mix well till the chicken is covered liberally with yogurt.
Use your hands.
Set aside for 1 hour before cooking.
If kept in the refrigerator, set aside for at least 4 hours.

Heat oil in a large heavy pan.
When oil is hot, add mustard seeds if using mustard seeds.
Add cloves, cardamom, and coriander seeds.
Fry for 30 seconds.
Add the onion and fry for two minutes till onion begins to turn.
Lower heat to medium.
Add the ginger garlic paste and fry for 4 - 6 minutes.

Add mustard powder if using powder, add garam masala, add cumin powder.

Brush excess yogurt off the chicken and put in a large pot.

Add ingredients from frying pan.

Cook uncovered over high heat for 4 minutes.

Reduce heat to low and cover.

Cook for 25 minutes or till the chicken is tender, stirring every 5 minutes.

Important note: When chicken is cooked with a cover on the pot, it releases water that becomes a part of the sauce. If after 10 minutes, there isn't enough sauce in the pot, add 1/4 cup water. Conversely if there is too much liquid in the pot, cook uncovered till the liquid evaporates.