

INDIA HOUSE



The spice of life

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Coconut Chicken

Ingredients:

Chicken	2 Lbs. boneless & skinless	Coconut milk (unsweetened)	1 cup
Red onions	2 large thin sliced	Yogurt	½ cup
Fresh ginger	1 tbs. thin sliced	Cayenne pepper	½ Ts or as desired
Fresh garlic	1 Ts. Finely minced	Coriander	1 tbs.
Turmeric	½ Ts.	Oil	¾ olive
Bay leaves	2	Salt	1 ts.
Cloves	2	Green chilies	2 thin sliced
Cardamom	1	Light cream	½ cup
		Fresh cilantro	1 tbs.
		Ghee (clarified butter)	1 tbs.
		Paprika	just a pinch
		Garam masala	¼

Preparation:

Start by heating the oil at low flame and add bay leaves, garlic, onions, ginger & salt. Sauté it until light brown. Add chicken pieces mix it well, add yogurt and sauté it for a little while until you see the liquid reduction from the yogurt and then add all the seasonings except light cream, coconut milk and ghee. Then add paprika and ½ Ts. Of ghee, watch it change its color to deep brownish yellow and feel the aroma of ghee at the same time. Keep stirring in order to prevent it from sticking to the pan. Add a little bit of water if it stick and then simmer it for about 10 minutes or until it is fully cooked. Take the lid off and add coconut milk, cream and ghee. Give it a quick boil and finish the dish by adding Garam masala and top it off with fresh chopped cilantro and a little bit of ginger.

Note: I prefer to use heavy wok or any heavy bottom pot (no non stick). So; you can feel the taste of pan browning. (I like to use both dark and white meat, for more flavor add in some chicken wings pieces to get the juice from the bone)