

CHICKEN VINDALOO

(Mary D'Souza)

Ingredients:

1 whole chicken	10 peppercorns
3 large onions	3-4 cinnamon sticks
2" piece of ginger	1½ tsp sugar
10-12 garlic flakes	1 tbsp whisky (optional)
7-8 red chilies	3 large potatoes
4 green chilies	Salt to taste
1½ tsp cumin seeds	Vinegar to taste
1 tbsp poppy seeds	
½ tsp turmeric powder	

Method

- ❖ Marinate the chicken in vinegar and salt and keep aside for about ½ hour.
- ❖ Boil the quartered potatoes and fry. Keep aside.
- ❖ Grind 2 onions, ginger, garlic, red and green chilies, cumin seeds, poppy seeds, peppers, cinnamon with a little water in a blender.
- ❖ Heat oil, brown the chicken and remove.
- ❖ Then fry one onion, sliced finely till light brown.
- ❖ Add the ground masala and fry well for 7-8 minutes.
- ❖ Then add the chicken, sugar, whisky, salt, vinegar and water as required.
- ❖ Allow to cook till the chicken is done.
- ❖ Just before serving add the fried potatoes on top.

