



- A: 2T butter
- 1T canola oil
- 1t cumin seed
- 2" cinnamon stick
- B: 2 onions, chopped
- C: 1/3C crystallized ginger
- 6c garlic
- 2 jalapeno peppers, seeded
- 1t salt
- D: 1/2oz tomato sauce
- E: 2T tomato paste
- 2t cumin, ground
- 1/2t turmeric
- 1/2t salt
- F: 1C yogurt, plain
- G: 2# chicken, cut to 1" cubes
- 3T silvered almonds
- Cayenne pepper

Meat/Chicken Curry

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1. Heat (A) over medium-high heat, cook for 2 minutes to release flavor.
2. Add (B) and cook until onions are just turning color.
3. Grind (C) into paste in food processor, add to onions, cook for 4 minutes.
4. Add (D), cook for few minutes, then add (E) and mix.
5. Add (F), mix, lower heat and cover. Cook for 30 minutes.
6. Top with (G), serve with roti, naan or rice.

Servings: 6

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