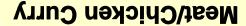
From the kitchen of David and Jennifer Deaven

- Cayenne pepper
- G: 3T slivered almonds
- F: 1C yogurt, plain 2# chicken, cut to 1" cubes
 - 1/2t turmeric 1/2t salt
 - 2t cumin, ground
 - E: 2T tomato paste
 - D: 12oz tomato sauce
 - 1t salt
- 2 jalapeno peppers, seeded 6c garlic
 - C: 1/3C crystallized ginger
 - B: 2 onions, chopped
 - 2" cinnamon stick
 - 1t cumin seed
 - 1T canola oil
 - A: 2T butter



Meat/Chicken Curry

- 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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