

INDIAN CHICKEN CURRY

Ingredients for making chicken curry.

1. Tikka Masala sauce (You can buy it from froiz)
2. 4 Cardamoms
3. 4 Cloves
4. 2 inch Cinnamon
5. Curry power
6. Garlic paste
7. Ginger paste (you can make ginger garlic paste at home you need ½ cup garlic & ¾ ginger to make a paste)
8. Coriander leaves
9. Greak yougart (plan yougart)
10. (12 cashew nuts are optional).
11. Butter
12. Turmeric powder



STEP 1- MARINATING CHICKEN

1. Clean and wash the chicken pieces thoroughly under tap water. Drain the water completely.
2. Transfer chicken to a large mixing bowl and add lemon juice. Rub the juice all over the chicken.
3. Add ginger and garlic paste
4. Then, add all the spices – turmeric powder, Curry powder, salt, and fried onions.

STEP 2- MAKING CURRY

1. Heat 3 tablespoos of butter in heavy bottom pan. When butter turns hot add 2 inch cinnamon, 4 cloves, 4 cardomoms



2. Add 1 cup very fine chopped onions. Saute the onions till they turn Golden.



3. Add 1 tablespoon ginger garlic paste. Make sure the onions turn golded before adding ginger garlic. Saute ginger garlic for 2 to 3 minutes.



4. Add ½ cup tomatoes (chopped or mashed or pureed) also add ¼ teaspoon turmeric, ½ Curry power and ¼ salt. Remember you already added salt in your chicken to marinate.



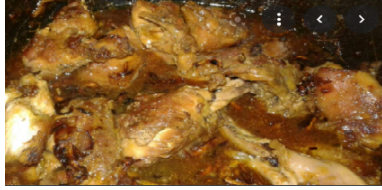
5. Add ¼ cup whisked yogurt. You can also add the puree of 12 cashew nut but it's optional. Add ½ cup hot water for 15 minutes on a medium flame.



6. Add ½ bottle of tikka masala if you are 4 to 5 person. Cook for another 15 minutes on a medium flame.



7. Fry your marinated chicken in butter or in oil. I would recommend you butter for rich taste. Before adding in Curry.



8. Add fried chicken into curry sauce. Mix it well for 2 to 3 minutes.



9. Cover and cook on a low flame for about 3 to 4 minutes so the chicken absorbs the flavors.



10. Pour $\frac{1}{2}$ cup of hot water or as needed. Don't use cold water. Using cold water often makes the meat tough & hard.



11. Cover and cook on a low to medium heat until soft tender. Normally it takes 10 minutes. Lastly check whether the chicken is done by pricking it with a fork. It must be soft and should fall off the bone easily. In this point add some coriander leaves for garnish keep covered until you serve.



13. To get the consistency serve 15 minutes after.



