

# Balti Baby Chicken in Tamarind Sauce

Servings : 4

Amount	Measure	Ingredient - Preparation Method
4	tablespoons	ketchup
1	tablespoon	tamarind paste
4	tablespoons	water
1 1/2	teaspoons	chile powder
1 1/2	teaspoons	salt
1	tablespoon	sugar
1 1/2	teaspoons	fresh ginger - grated
1 1/2	teaspoons	crushed garlic
2	tablespoons	dry unsweetened shredded coconut
2	tablespoons	sesame seeds
1	teaspoon	poppy seeds
1	teaspoon	ground cumin
1 1/2	teaspoons	ground coriander
2	pounds	baby chickens - cut into 6-8 pieces
	tablespoons	corn oil
8	tablespoons	curry leaves
1/2	teaspoon	onion seeds
3	large	dried red chiles
1/2	teaspoon	fenugreek seeds
12		cherry tomatoes
3	tablespoons	cilantro - chopped
2		green chiles - chopped

Put the ketchup, tamarind paste, and water into a large mixing bowl and use a fork to blend everything together.

Add chile powder, salt, sugar, ginger, garlic, coconut, sesame and poppy seeds, cumin, and coriander to the mixture. Stir to combine.

Add the chicken pieces and stir until they are well coated with the spice mixture. Set aside.

Heat the oil in a wok or deep pan. Add curry leaves, onion seeds, dried red chile, and fenugreek and fry for about 1 minute.

Lower the heat to medium and add 2 or 3 pieces of chicken at a time, with their sauce, mixing as you go. When all pieces have been added, stir well with a slotted spoon.

Simmer gently for 12-15 minutes, until chicken cooked all the way through.

Add tomatoes, green chile, and cilantro and serve.