

# Chicken Curry

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1/2	cup	vegetable oil
2		onions - finely chopped
1	tablespoon	cumin seed
5	whole	cloves
5		green cardamom pods
1	stick	cinnamon
2		bay leaf
2	teaspoons	fresh garlic - finely chopped
2	teaspoons	fresh ginger root - peeled and chopped
1/2	cup	yogurt
2		tomatoes - chopped
1	teaspoon	turmeric
1	teaspoon	garam masala
1	teaspoon	ground cumin
1	teaspoon	ground coriander
1	teaspoon	cayenne pepper
2	teaspoons	paprika
2 1/2	teaspoons	salt
1/4	cup	water
1		chicken - skin removed and chopped into 2" pieces

In a medium large saucepan place the vegetable oil and heat it on medium until hot. Add the onions, cumin, cloves, cardamom, cinnamon stick and bay leaves. Saute for 8-10 minutes or until the onions are brown. Add the garlic and ginger, and stir them in.

In a food processor place the yogurt and tomatoes, and blend them together. Add the mixture to the onion mixture and stir it in.

While stirring constantly, one at a time add the remaining ingredients (except water and chicken). Cook for 5 minutes.

Add water and thoroughly mix it.

Add chicken and mix it in. Cover the pan and cook for 30 minutes.