

KUKUL MAS CURRY

1.5 Kg chicken pieces
3 tablespoons oil
¼ teaspoon fenugreek seeds
10 Curry leaves
2 large Onions, finely chopped
4-5 cloves Garlic, finely chopped
2 teaspoons finely grated fresh Ginger
1 teaspoon ground Turmeric
1 teaspoon Chilli powder (2-3 fresh chillies)
1 **table**spoon ground Coriander
1 teaspoon ground Cumin
1 teaspoon brown/yellow mix Mustard seeds (Optional)
½ teaspoon ground Fennel
2 teaspoons Paprika
2 teaspoons Salt
2 **table**spoons Vinegar
2 Tomatoes, peeled & chopped
6 Cardamom pods, bruised
1 stick Cinnamon
1 stalk Lemon grass or 2 strips lemon rind
1 cup thick Coconut milk

Wizz all ingredients/spices in blender (except Oil & Mustard seeds)
Pop Mustard seeds in Oil then add Wizzed ingredients and chicken
Potatoes may be added if desired