

ALAGAPPA CHICKEN CURRY RECIPE



Ingredients (four people):

- 1 X 25gm packet Alagappa Chicken (Aham) Curry Powder.
- 500gms skinless chicken breast diced into 1cm cubes.
- 2oz butter.
- 1-2 cloves garlic (thinly sliced) or two teaspoons of bottled garlic paste.
- 1 green apple peeled and sliced.
- 1 medium-sized onion sliced into rings.
- 1 tablespoon plain flour.
- 1 litre chicken stock (stock cubes may also be used).
- 1 pinch of powdered ginger.
- 1 pinch of powdered turmeric.
- 1 tablespoon of fruit chutney.
- 1 tins of coconut milk. (sometimes referred to as coconut cream).
- Salt and pepper (optional).
- Squeeze of lemon juice. Handful of sultanas.

Recipe:

1. Melt butter and fry onion, garlic and apple for a few minutes.
2. Add curry powder and flour stirring continuously to ensure that it does not burn.
3. Blend in two-thirds of the stock while stirring. Bring to boil and cook until a thin sauce.
4. Add chicken, potatoes, spices, chutney and lemon juice. Cook for 15 minutes.
5. Add remainder of stock, the tin of coconut milk and the sultanas.
6. Slow cook on a low simmer setting for approximately one hour ensuring that the potatoes are properly cooked.
7. Stir occasionally but not too vigorously otherwise potatoes may disintegrate.
8. Curry is now ready to serve and enjoy.
9. Cook rice as per normal.
10. Be sure to freeze any left-over curry for consumption later. It 'matures' with age!

Clean-Up: Wash utensils pans etc as per normal.