

## Kolkata Chicken Rolls

This recipe is nowhere near as complicated as it looks in writing. Make the pickled onions and marinate the chicken 24 hours before you plan to serve the rolls. We've also made shrimp rolls, lamb rolls, and tuna rolls – every batch to rave reviews. But the chicken is our favorite.

Pickled Onions and Chilies:

2 sweet onions, sliced into very thin half circles

4-6 hot chilies – preferably a mixture of red and green, chopped fine.

Juice of two limes

White vinegar

Place the onions, chilies and lime juice in a glass container just big enough to hold them. Add white vinegar till the container is full. Cover and refrigerate for a least 24 hours before using. You can store the onions in the refrigerator, for up to 2 weeks.

Grilled Chicken

2 onions

5 cloves garlic

2 inch long piece of ginger

1 mango peeled and pitted. (In an ideal world, I'd use a papaya, but I can almost never find them)

1 tablespoon cinnamon

8 cardamom pods

6 allspice berries

1 teaspoon salt

2 tablespoons black peppercorns

2 tablespoons red pepper flakes (optional)

1 bunch cilantro

½ cup yogurt

Juice of two limes

6 chicken thighs cut into bite size pieces

Extra black peppercorns to grind over the meat while it grills

Combine all the marinade ingredients except the chicken in the food processor and run it until you have a thick paste. Pour the marinade over the chicken pieces and refrigerate overnight.

Light a grill – you want a hot fire. Drain the chicken pieces, and cover them with black pepper. Grill, turning once or twice - you could do this on skewers but I find using a grill wok to be much simpler – until cooked through, approximately 15 -20 minutes, turning every now and again. I grind on more black pepper after every turn.

## Egg Tortillas

8 eggs

½ cup of the pickled onions and chilies drained and finely diced.

1 teaspoon ground coriander

½ teaspoon chili powder

1 teaspoon garam masala

1 teaspoon finely chopped (or dried) thyme

Two sprigs of finely chopped fresh rosemary (approx. 1 teaspoon)

½ teaspoon ground cinnamon

¼ cup dark beer

4 tablespoons butter (approximately)

6 large flour tortillas

Mix all ingredients other than butter and tortillas in a bowl and beat well.

Add a pat butter to a flat, non-stick 10" or 12" frying pan over high heat. Add 1/12th of the mixture to the pan and immediately place a tortilla over the egg mixture. Press down gently on the tortilla and rotate it slowly so the egg mixture coats the tortilla (I like to use my hands to do this, but a spatula works well). Keep rotating for about two minutes or until the egg mixture is completely free of the pan and has taken on a golden-brown color. Remove the egg mixture coated tortilla from the pan. I recommend inverting the tortilla onto a plate.

Add a new pat of butter, another 1/12th of the egg mixture, and put the tortilla back on the egg mixture with the uncoated side facing down. After another two minutes or so you should be able to remove the tortilla covered with a golden-brown layer of egg on both sides of the tortilla. Repeat with the other five tortillas. This process takes time, and you should assemble the rolls one at a time. After they are rolled up (see below), you can keep them warm in an oven preheated to 150°.

## Assembly

6 pre-cut squares of wax paper – approximately 10 inches by 5 inches

Egg coated fried tortillas

Grilled chicken

Pickled onions and chilies

You must make the rolls one by one as the tortillas come out of the pan. Place the tortilla on a wax paper square, add chicken, and then onion mixture (you are looking for a thin, tight roll, not a burrito), and roll up, using the wax paper to seal the bottom.