

## Chicken with Red Chilies

*This recipe is adapted from a recipe for lamb – Lamb Cooked In The Kolhapuri Style, from the book A Taste of India, Madhur Jaffery, Athenium Press, 1988. The original version is outstanding too!*

### Marinade:

- ½ cup plain yogurt
- 2 tablespoons finely grated ginger
- 4 garlic cloves, minced
- 1 teaspoon turmeric
- 1 teaspoon cayenne pepper
- 2 pounds chicken pieces, mostly skinned, but with bones.

### For the sauce:

- 4-6 dried, hot red chilies
- 1 1/2 inch cinnamon sticks
- 10 cloves
- 10 cardamom pods
- 2 tablespoons coriander seeds
- 3 medium sized onions, peeled
- 6 tablespoons coconut oil
- 4 garlic cloves, minced
- 1 teaspoon grated ginger
- 3 small tomatoes, finally chopped.
- 1 teaspoon of salt – or more to taste

Mix the marinade ingredients together and add the chicken at least 3 hours before you plan to cook, or let marinade overnight.

Toast the dried chilies and spices in a small cast iron skillet over medium heat until they just begin to brown. (I like this recipe hot – if you like less heat, use fewer dried chilies! You probably need to taste your chilies in order to gauge the heat.) Grind the chilies and the spice together.

Cut each onion in half – cut half of the onions into thin rings, and chop the rest. Heat the coconut oil over a medium high flame – when it has all melted, add the onion rings; when they just begin to brown, add the chopped onions, and stir for one minute. Add the garlic and ginger, and stir for a few seconds. Add the spices and stir once or twice, till you really begin to smell the mixture.

Add the marinated meat, with all the marinade mix. Stir and fry together over medium high heat for 5 -10 minutes. Add the tomatoes and salt. Stir, and let simmer for 5 more minutes. Cover the pot, and simmer the chicken on low, for about 45 minutes, until the meat is very tender – falling off the bones – which you can remove before serving.

Serves 6, with rice or bread.