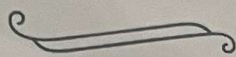


CHICKEN CURRY

INDIA'S STATE OF GOA ON THE SUBCONTINENT'S WEST COAST features meals based on such staples as coconut, seafood, pork, rice, chilis, and assorted spices. Over the ages, the Hindus, Muslims, and Portuguese Catholic colonists have shaped today's Goan cuisine.

One of the staples of the Goan family table is a chicken curry. For the best flavor, use fresh and freshly ground spices. Serve with rice, and garnish with sprigs of cilantro.



1. Heat the vegetable oil in a large saucepan over medium-high heat; add the onion, and sauté until soft and lightly golden.
2. Stir in the tomatoes, and cook until most of the liquid has evaporated.
3. Add the chicken, and cook for about 5 minutes or until cooked through.
4. Add the spices, vinegar, and brown sugar, and cook for about 5 minutes.
5. Add the coconut milk, garlic, and ginger, and bring to a boil.
6. Reduce the heat to low, and cook for about 20 minutes or until the sauce has thickened slightly.
7. Adjust the seasonings, and add the chilis and salt as needed.
8. Serve over rice prepared according to package directions. Garnish with cilantro sprigs before serving, if desired.

INGREDIENTS

SERVES 4 TO 6

- 3 tablespoons **vegetable oil**
- 2 **onions**, peeled and diced
- 2 or 3 large **tomatoes**, chopped
- 4 pounds **boneless chicken thighs**, cut into cubes
- 2 tablespoons **cilantro**, ground
- 1 tablespoon **cumin**, ground
- 2 teaspoons **turmeric**, ground
- 2 teaspoons **salt**
- 1 teaspoon **cloves**, ground
- 2 tablespoons **vinegar**
- 1 tablespoon **brown sugar**
- $\frac{3}{4}$ cup **coconut milk**
- 5 **garlic cloves**, peeled and crushed
- 1-inch piece fresh **ginger**, peeled and sliced
- 2 dried **red chilis**, or more as desired
- Salt** to taste
- Cilantro sprigs** for garnish (optional)