

MRS MAHON

CHICKEN CURRY

Chicken Breasts - as many as you think will need for the number of people you are feeding. Take the meat off the bone and cut into bite size pieces.

4 medium onions chopped fine  
5 cloves garlic  
Small piece of fresh ginger chopped fine - about 2 tsp.  
1/4 cup butter or margarine  
2 Tbs. Curry Powder (more if you want it hotter)  
1/4 tsp. Chili Powder  
1/4 tsp Paprika  
1/8 tsp Cloves  
1/8 tsp Cinnamon  
1/4 tsp Cardomon  
1/8 tsp Cayenne Pepper  
1 small can of tomato paste ~  
1 1/2 cups chicken broth ~  
2 large chopped, peeled tomatoes  
1 cup coconut milk  
1 Bay leaf  
Salt to taste

Saute onions, garlic, and ginger until softened, add raw chicken pieces, saute until all liquid is gone.  
Add curry powder and other spices, Saute about 5 min.  
Add tomato paste & saute another 5 min.  
Add the 2 tomatoes saute another 10 min.  
Then add chicken broth, coconut milk, and bay leaf  
Taste for salt, then add if necessary  
Simmer for about 1 hour.,  
serve with rice and condiments.

To Make Coconut Milk - "DO NOT USE CANNED COCONUT MILK"

Pour boiling water (one to two cups) over 1 1/2 cups dried coconut to cover. Let cool and sit for several hours or overnight Put in blender on high speed to liquefy then strain. Push down on coconut to get all of the liquid out. Discard the coconut and use only the liquid.