

Chicken Curry

Serves 4

Chicken thighs; boneless, skinless, dried & cut into bite-sized pieces

Onion

Fresh Ginger

Garlic

Paprika

Tomatoes; diced

Garam masala

Cumin powder

Fresh Cilantro

Coconut Milk

Red Curry Paste

Fish Sauce

Brown Sugar

Cardamom

Cinnamon sticks

2 pounds Yukon Potatoes; peeled & cut into 2 inch chunks

Dry-roasted Peanuts

Fresh Limejuice

Fresh Basil

Dried red chilies

Shallots

Scallions

Cilantro

Place the chicken in a bowl and sprinkle with salt and pepper.

Chop the potatoes into 1-½ inch cubes. Place in a pot with 2 cups of water, bring to a boil and cook for 10 minutes; or until soft. Drain. Save the water.

Make a Chile paste with the chilies, garlic, shallots, cilantro a ginger. Puree in a food processor and process to a paste.

Heat oil in a heavy pot and add the spice paste and fry briefly. Add the chicken and cook, stirring to prevent sticking. Add the fish sauce, coconut milk and reserved potato water. Add chicken stock. Bring to a boil and lower heat. Simmer until chicken is very tender.

Transfer curry to a bowl for service. Add basmati rice and garnish with fresh cilantro and basil.