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Terry's Chicken Indad

Ingredients

3lb. Chicken
12 Kashmiri chilis
4 Green chilis
1½tsp. jeera
½tsp. pepper
1 tsp. khus khus
6 flakes garlic
½in. ginger
½tsp. saffron
6 cloves
2 cinnamon sticks
mint leaves
4 onions

Preparation

- 1 Grind the above ingredients
- 2 Fry 1 sliced onion in ghee, add ground masala and fry
- 3 Add the chicken pieces and fry for a while
- 4 Add the masala water and make the gravy
- 5 Add a little sugar and vinegar to taste

Cooks Note
