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by Terry Sequeira

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