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Chicken Vindaloo

Ingredients

2lb chicken pieces
1½tsp. Turmeric (Haldi) powder
1tsp. Chili powder
½tsp. coriander (Dhania) powder
¼ tsp. Cumin (jeera) powder
2 medium onions
1 medium tomato
20 curry leaves
3 flakes garlic
2in. Pieces ginger
3oz. Oil
0.5oz. vinegar

Preparation

1. Wash the chicken and pat it dry
2. Add 1tsp. Haldi powder and some salt to the chicken pieces and mix well
3. Grind the onions, tomato, chili, dhaniya jeera powders and ½tsp. haldi powder, ginger, garlic, cuBrown the chicken pieces in a little oil
4. Heat 3 tablespoons of oil in a saucepan and add the ground masala, stir well and cook for 5 minutes
5. Add 1 tablespoon vinegar
6. Add the fried chicken and cook for 15 minutes.

Cooks Note