Posted on 17 September 2012

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Manglorean Curry

Ingredients

1 chicken
1 large onion
3 tomatoes
1tbsp. Ginger or garlic paste
3 cloves
1 tikki
6peppercorns
3 cardamam
1 tbsp. stew powder
1 tin. Coconut juice

Preparation

1. Puree the onion, tomato and ginger or garlic paste
2. Boil the chicken with this mixture
3. Add cardamom, cloves, tikki, stew powder and peppercorns
4. when the chicken is almost cooked, lower the heat and add the coconut juice
5. Seperately bagar one onion sliced in ghee and add to the chicken

Cooks Note