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Lin's Chicken Vindaloo

Ingredients

1 kg chicken (cut into medium pieces)
1 tsp turmeric powder
1 tsp chilli powder
1/2 tsp coriander powder
1/4 tsp cumin powder
2 medium onions
1 medium tomato
20 curry leaves
3 flakes garlic
2 inch piece ginger
6 tbsp oil
1 tbsp vinegar
salt to taste

Preparation

1. Wash the chicken and drain out all the water. Then add some salt and mix well.
2. After that apply the turmeric powder to the chicken and throughly mix.
3. Grind the onions, tomato, corriander, cumin powder, 1/2 tsp. turmeric powder, ginger, garlic and curry leaves with 1/2 cup water in a blender.
4. Fry the chicken pieces lightly just till it changes colour in 3 tbsp of oil (do not deep fry).
5. Pour 3 tbsp oil in a vessel. When hot, add the ground masala and stir for 5 minutes on low flame.
6. Following that put in 1/2 cup water again and stir well.
7. Cook for 5 minutes.
8. Now you can add the vinegar.
9. Finally add the fried chicken and cook for 15 minutes.
10. Serve with white basmati rice or parathas.

Cooks Note