

Posted on 7 October 2012

by ewfood

Rajasthani Chicken

Ingredients

1 whole chicken (skinned if preferred)
90g yoghurt
40 ml mustard oil
60 ml vinegar
20g ginger
30g garlic
20g shah jeera (caraway seeds)
25g red kashmiri chilies (soaked in water)
4g garam masala powder (a combination of cloves, cinnamon, cardamom and peppercorns)
1 tsp red chili powder
Salt to taste

Preparation

1. First, cut the chicken into pieces. You can prepare this dish with skinless chicken or just breast pieces.
2. Make incisions in the chicken pieces.
3. Now keep the chicken pieces aside.
4. Then take a large bowl, mix together the vinegar, red chili powder and salt.
5. Add the chicken pieces in the bowl.
6. Mix well for a good 4 to 5 minutes.
7. Then cover the bowl and keep aside - allowing the chicken to marinate for around 20 to 25 minutes.
8. Next, blend together the soaked kasmiri chilies (drained off the water), the mustard oil, garlic and ginger in a food processor.
9. Make sure this becomes a semi-thick paste.
10. In another bowl, pu the caraway seeds and yoghurt and stir well.
11. After that apply this yoghurt paste to the chicken and season it before keeping to the side.
12. Now in a pan, add some oil and start frying the chicken pieces.
13. At the side cut up 1 or 2 red onions.
14. Add vinegar and finely chopped green chilies to the onions. Then keep aside.
15. Place the red onion mix on a plate next to the chicken.
16. Sprinkle some mint leaves on top of the entire dish right before serving.

Cooks Note