

Masala Chicken (Chicken in Coconut Sauce)

Serves 6

4 medium onions, about 1 lb. coarsely chopped

4 tbsp. sesame or sunflower oil

6 garlic cloves, crushed

2 1/2 " piece of ginger, crushed in a garlic press or grated... you want it to be a mass of juice

1 tsp. turmeric

6 pieces chicken...
boneless and skinless thighs and breasts

Salt

White pepper

1 lb. new potatoes cut into thick slices

1 can unsweetened coconut milk

1 tsp. sugar

3/4 cup cashew nuts or sliced almonds

2 tbsp. raisins

In large frying pan, fry onions in oil until soft and golden over medium low heat. Stir occasionally. This is a lot of onions so it will take awhile. Once soft and golden add garlic and stir a few minutes. Add ginger and turmeric and stir well.

Nestle the chicken pieces in onions and season with salt and pepper. Cook for 5 minutes then turn pieces over.

Add potato slices, coconut milk and about 1 cup water (just enough to cover).

Sprinkle with sugar.

Simmer covered for 30-45 minutes or until chicken and potatoes are very tender.

Sprinkle with nuts and raisins and cook a few more minutes.

