

Spiced Oriental Chicken

Ingredients 2 x 1.15 – 1.4Kg / 2 ½ lb- 3 lb chickens, skinned 10 dried curry leaves, crumbled¾ -1 tsp cayenne pepper 2 tsps ground coriander1 tsp ground cumin2-3 green chillies, finely chopped 5 cm /2 inch piece fresh root ginger, peeled and finely chopped1 cinnamon stick, broken into pieces1 tsp turmeric5 cloves garlic, peeled and finely chopped2 bay leaves, crumbled2 tsps salts2 spanish onions, finely chopped 6 tbsps vegetable oil225ml/8 fl oz coconut milk1 tsp sugar2 tsps lime juice **Garnish** ½ tsp ground coriander½ tsp garam masala¼ tsp freshly ground cloves½ tsp freshly ground cardamom seeds½ tsp ground cinnamon Prick the chickens all over with a fork. Mix together the curry leaves, cayenne, coriander, cumin, chilli, ginger, cinnamon, turmeric, garlic, bay leaves, salt onions and vegetable oil. Rub the mixture all over the skinned chickens in a large bowl. Cover with plastic wrap, then allow to marinate overnight in a cool place. Brown the chickens in the marinade in a large flameproof casserole. Add the coconut milk, cover, and simmer gently until 45-60 minutes. Remove the chickens from the casserole and keep them warm. Add the sugar to the casserole juices and boil to reduce the liquid a little, then stir in the lime juice and pour this sauce over the chickens. Mix the remaining spices together and sprinkle them over the chickens just before serving.