



BADAM/KOPRA MURGHI (COCONUT CHICKEN)

Serves 4 to 6

1 3-LB CHICKEN cut into pieces	1 TEASPOON garlic, sliced
1/2 FRESH COCONUT, GRATED	1 TEASPOON ginger, grated or
4 whole cloves or	1/2 TEASPOON ground ginger
1/2 TEASPOON ground cloves	3 GREEN CHILI PEPPERS or
2 CARDAMON PODS	1 1/2 TEASPOONS cayenne pepper
3 CINNAMON STICKS or	2 TABLESPOONS McArthur cream
1 TEASPOON ground cinnamon	2 ONIONS, DICED
1 TEASPOON poppy seeds	4 TABLESPOONS clarified butter (ghee) or oil
1/2 TEASPOON cumin seeds or	2 OUNCES peeled, slivered almonds
1/4 TEASPOON ground cumin	1 DOZEN pistachios, shelled

Do try to use whole spices and fresh ginger in this exotic curry.

Wash and drain the chicken pieces. Puree all the other ingredients, except onions, butter and nuts in a blender or food processor. Or grind the spices manually and mix with McArthur cream. Fry the onions in butter (ghee) or oil just until golden. Remove from the pan, cool and crush with the back of a spoon. Then brown chicken in the butter. Combine everything, including nuts, in a large baking dish.

Cook in a 350 degree oven for 45 minutes, or until chicken is done.

Variation: Blend nuts along with other ingredients and proceed as directed.

