

CHICKEN CURRY

1-1/2 pounds frozen skinless/boneless chicken breasts or thighs (or combination), thawed
& cut into bite-sized pieces

¼ cup vegetable oil

2 cups chopped onion

5 cloves garlic, peeled and chopped fine

One ½-inch piece of fresh gingerroot, peeled and chopped fine

1 jalapeno chili, chopped fine (wear gloves)

2 cups water

Spice Packet #1: 4 green cardamom pods
 2 bay leaves
 1 cinnamon sticks
 4 cloves
 ¼ teaspoon black peppercorns

Spice Packet #2: 2 Tablespoons sweet curry powder
 1 teaspoon ground cumin
 1/8 teaspoon dried red chilies
 1 teaspoon salt

Heat oil in large saucepan; add spice packet #1 and sauté until spices turn a shade darker. Add onions, garlic, ginger, and green chili; fry until golden brown, stirring occasionally. Stir in spice packet #2, cook for 2 minutes. Add chicken pieces and stir thoroughly; pour in water, cover, and simmer for 20-30 minutes, stirring occasionally to prevent sauce from sticking to the bottom of the pan. Serve with rice.