

Not your mother's Indian Chicken Curry

Ingredients

- 8 bone-in chicken breast halves, skinless
- salt and pepper to taste
- 1 tablespoon olive oil
- 2 onions, peeled and quartered
- 1 teaspoon finely chopped fresh ginger root
- 1 teaspoon crushed garlic
- 1 tablespoon hot (Madras) curry powder
- 1 (15 ounce) can tomato sauce
- 1 (10 ounce) can coconut milk
- 4 whole cloves
- 4 pods cardamom
- 1 cinnamon stick
- salt to taste



Directions

1. Rinse chicken and pat dry; season with salt and pepper to taste. Heat oil in a large skillet over medium high heat, then saute chicken until browned. Remove chicken from skillet and set aside.
2. Saute onions in skillet until translucent; add ginger and garlic and saute until fragrant, then stir in curry powder.
3. Return chicken to skillet and add tomato sauce, coconut milk, cloves, cardamom and cinnamon stick. Season with salt to taste and stir all together.
4. Reduce heat to low and simmer until chicken is tender and cooked through (no longer pink inside), about 20 to 25 minutes.

I'll take seconds please "Naan"

Ingredients

- 1 (.25 ounce) package active dry yeast
- 1 cup warm water
- 1/4 cup white sugar
- 3 tablespoons milk
- 1 egg, beaten
- 2 teaspoons salt
- 4 1/2 cups bread flour
- 2 teaspoons minced garlic (optional)
- 1/4 cup butter, melted



Directions

1. In a large bowl, dissolve yeast in warm water. Let stand about 10 minutes, until frothy. Stir in sugar, milk, egg, salt, and enough flour to make a soft dough. Knead for 6 to 8 minutes on a lightly floured surface, or until smooth. Place dough in a well oiled bowl, cover with a damp cloth, and set aside to rise. Let it rise 1 hour, until the dough has doubled in volume.
2. Punch down dough, and knead in garlic. Pinch off small handfuls of dough about the size of a golf ball. Roll into balls, and place on a tray. Cover with a towel, and allow to rise until doubled in size, about 30 minutes.
3. During the second rising, preheat grill to high heat.
4. At grill side, roll one ball of dough out into a thin circle. Lightly oil grill. Place dough on grill, and cook for 2 to 3 minutes, or until puffy and lightly browned. Brush uncooked side with butter, and turn over. Brush cooked side with butter, and cook until browned, another 2 to 4 minutes. Remove from grill, and continue the process until all the naan has been prepared.