

Chicken Curry

3 tbsp. Olive Oil

1 tbsp. Black Mustard Seed

1 large Onion, chopped fine

3 inches fresh Ginger, chopped fine

5 cloves garlic, minced

1 tbsp. Indian red Chili Powder

½ tsp. Turmeric

¼ tsp. Nutmeg

½ tsp. Star Anise

3 tbsp. Coriander Seed, ground

1 ½ tsp. Cinnamon

½ tsp. Cloves, ground

8 Curry Leaves

1 medium Tomato, chopped

4 lbs. skinless Chicken thighs

½ c. milk

1. Heat olive oil in a deep large pot.
2. Add Black Mustard seeds to the oil and when they start to pop, add onion, ginger and garlic.
3. Combine chili powder, turmeric, nutmeg, star anise, coriander seed, cinnamon, and cloves in a small bowl. Add water to form a paste
4. Once onion starts to brown, add paste. Combine and sauté until fragrant.
5. Add curry leaves, tomatoes, and chicken.
6. Cook while stirring often
7. Add milk and salt to taste