

Dan Ralston's Kitchen

My Chicken Curry Jaipur

Serves: 6

This recipe is adapted, like many of my others, from Craig Claiborne's New York Times Cookbook. I think it is one of the best curry dishes I have tasted, and so does Rex Lamb! I prepare the curry annually when we are Rex and Kathy's guests on Harbor Island in the Bahamas. The secret to the dish is coconut milk. You can now buy canned coconut milk in most super markets. It is rich, sweet and absolutely essential. Serve the curry with hot white rice and assorted condiments like chutney, shaved coconut, chopped green onion, raisins and peanuts. Mix the leftover curry with the leftover rice and serve as a cold luncheon dish the next day.

For the Chicken

3 whole chicken breasts skinned and boned (6 pieces if you buy them in the market already skinned and boned.)

5 cups chicken broth

1 small onion studded with 4 cloves

1 small carrot

1 stalk celery

1 bay leaf

freshly ground black pepper (about 3 twists)

Bring the chicken broth to a boil then add the chicken pieces and the rest of the ingredients listed above. If the chicken pieces are not covered by the broth, add enough water to cover. When the broth returns to a boil reduce heat to low and simmer over low heat until the chicken is very tender, about 30 minutes. Remove the chicken, cool and shred or cube the chicken. Reserve the broth for use in the curry.

For the Curry

2 Tbs. butter

1/2 cup minced onion

3 Tbs. curry powder (I use mild curry but you can heat this up exponentially with hot curry powder.)

1 14 ½ can coconut milk

2 cups reserved chicken broth

1 tsp. ground ginger

¼ tsp. ground cloves (I have substituted all spice for the cloves.)

Juice of 1 fresh lime.

1 Tbs. honey (or to taste)

Sugar (a pinch or so to adjust the sweetness just before serving.)

Salt to taste. (Canned broth is usually salty so taste before you salt!)

Melt the butter in a large skillet. Add the onion and sauté until tender but not brown. Stir in the curry powder and cook for 1 minute stirring constantly. Gradually add the coconut milk and 2 cups of the chicken broth. Stir in the ginger, cloves and honey. Reduce the heat to low, partially cover and simmer for about 20 minutes, stirring occasionally. Add the chicken and stir until the chicken is heated through, about 10 minutes more. Add the lime juice. Taste for sweetness and add sugar to taste. Serve with rice and the condiments. I like beer with this dish, but I also like beer with almost any dish! If you want to serve a wine it should probably be white, crisp and tart like a Pinot Grigio.

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