

20 Indian Chicken Legs 2 per serve)

Ingredients

Chicken legs – 20

6 green chillies longer and fatter than mans fingers, +to onions as per recipe

Or 3 T spoons re kashmiri chilli powder, + to spice mix

chop or blend 1 tin of tomatoes

red wine vinegar ½ cup

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3 Large or 4 small Spanish Onion finely chopped

3 Tabs ginger garlic paste

Tomato Paste 2 sachets or equivalent

Yoghurt 1 litre Greek Yoghurt (2 x 500gms Tubs)

1 heaped t spoon Turmeric mixed to a paste – add to yoghurt

Spicez Chicken Curry mix 4 Tabs

1 Lime

Sea Salt to taste

This is for low to medium chilli heat. Add more chilli powder or more chillies for a hotter dish.

Preparation

Chop onion and Chillies.

Blend tin of tomatoes.

Mix equal yoghurt and hot water in jug, add one Tab Turmeric.

Cooking in electric frypan and pot –

Saute in a pot - Onion in Oil, Butter or Ghee (I use Olive oil) until light brown and sweet- 20-30mins. Leave lid on so they don't dry out, low heat. Keep stirring and add a little water when necessary. Add chopped chilli 4 minutes before the end.

Browning in Electric frypan heat on 7 or 8 out of 10. This will take approx 8-10 mins

Add 2-3 Tabs Butter, add chicken legs. Lightly brown one side and turn over.

Add sautéed onions, then add tin of tomatoes, tomato paste, vinegar and wine. Stir around.

Add Garlic & Ginger - add more oil if too dry.

Turn every 60-120 seconds. Cook to reduce liquid to thick almost paste.

Keep lid on to prevent splatter but let steam escape.

After Browning

Add spice mix and stir 10-15 seconds then coat chicken with spicy oil. Add Yoghurt/Water mix as soon as possible to prevent spices burning or losing aroma. Stir thoroughly for even coating.

Add salt to taste (2 Tspns) Squeeze juice from lime and stir.

Add water to almost cover chicken legs. Stir.

Simmer, Firm then Gently

Put lid on, set temperature to a firm simmer. Turn legs/stir/baste/Add water as necessary.

After 30-45mins turn down to low simmer. Remove lid to reduce liquid if too watery for a sauce.

Ready – 2-3 hours

A sign that the curry is ready is red sauce floating on top

Chicken is ready when it's easy to detach a piece from the leg.

Before serving check amount of sauce – add water if needed,

Sprinkle 1 teaspoon dried coriander flakes all over, final stir