

Indian Chicken Legs (12 legs, 2 or 3 per serve)

Ingredients

Chicken legs – 2 or 3 per person

3 green chillies longer and fatter than mans fingers, chop or blend

1 tin of tomatoes

1 Large Spanish Onion finely chopped

8 cloves garlic chopped or blended

Ginger paste in tubes or jars or freshly grated

Tomato Paste 2.5 tabs or equivalent sachets

Yoghurt one small 250ml tub or half big tub

1 Tab Turmeric mixed to a paste – add to yoghurt

Spicez Chicken Curry mix 3.5 Tabs, or 2-3Tabs of Maharajas Vindaloo Paste. Can use Sharwoods or Pataks Vindaloo paste, but not as good.

1 Lime

Sea Salt to taste

Add chilli powder for a hotter dish. I add 3Ts of chilli powder for 6 legs, which I put in a separate pot, 30 mins before end of cooking.

Preparation

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

Chop garlic and Chillies.

Cooking in electric frypan –

Saute 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.

Browning heat on 7 or 8 out of 10. This will take approx 8-10 mins
Add 2-3 Tabs Butter, mix in with onions and then add chicken legs.
Lightly brown one side and turn over, then add tin of tomatoes. Stir around. Turn every 60-120 seconds. Keep lid on to prevent splatter.
At 6-7 minutes add Chilli, Garlic & Ginger - add more oil if too dry.

After Browning

Tilt frypan, let oil run to one end, add more if not enough and add spice mix to oil. Mix spice and oil 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 Tomato paste, squeeze juice from lime and stir. Add water to half or 2/3rds height of 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.

Ready – 2-3 hours

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