

# Indian Chicken and Potato Curry

## *Kari Ayam*

This Indian curry is almost always served for dipping with *Roti Canai* (pg. 286). But over rice, it's equally divine. Fresh curry leaves, available at Asian and Indian specialty stores, are the defining flavor in this simple little stew. Sometimes I like to add a stick of cinnamon, a few cardamom pods, and some cloves for a more complex flavor, and a squeeze of lime juice gives it a bright citrus note. You can try these and other options at your pleasure.

*Makes 4 cups*

- 1/2 cup (1/2 oz. / 14 grams) Dried red chilies, remove stems and seeds
- 4 medium Shallots, roughly chopped
- 3 cloves Garlic, roughly chopped
- 1 Tbsp. Minced ginger
- 2 lb. (.9 kg) Boneless/skinless chicken thighs or legs, halved
- 2 Tbsp. Malaysian Meat Curry powder or store-bought
- 2 tsp. Kosher salt
- 1/4 cup Ghee (pg. 285)
- 1/4 cup Curry leaves (optional)
- 1/2 cup Onions, 1/4-inch (0.6 cm.) dice
- 2 cups Chicken stock/broth or water
- 1 can (about 14 oz./ 414 ml.) Coconut milk
- 1 med. Gold waxy potato, peeled, cut into 1-inch (2.5 cm.) chunks
- 1/4 cup Tamarind pulp (pg. 109)

- 1.** Soak the chilies: Soak chilies in 1/2 cup of room temperature water for 30 minutes, drain and squeeze out excess moisture.
- 2.** Make the spice paste: Combine the soaked chilies, shallots, garlic, and ginger in a mortar, blender or food processor and pulverize into a paste.
- 3.** Combine spice paste with chicken, curry powder, and salt. Marinate for 30 minutes.
- 4.** Cook the curry: Heat a 4 qt. (4 L.) saucepan over medium heat with ghee, fry the curry leaves and onions until onions become translucent. Add marinated chicken, potatoes and stock and coconut milk, mix well and bring up to a boil, lower to a simmer
- 5.** Simmer until chicken and potatoes are cooked through, about 20 minutes.
- 6.** Finish the curry: Add and the tamarind, bring back up to simmer. Taste; season with salt. Adjust consistency with additional stock or water to taste. It should have the thickness of heavy cream.



*Curry leaves have small firm leaves that are easily identifiable.*