

Chicken 65

Measure Ingredient		Directions
2 - 2 1/2 lbs	chicken cubed	In a bowl add salt, ginger-garlic paste, pepper and corn meal. Mix. Add egg and mix thoroughly. Fry chicken in peanut oil. Drain on plate with paper towels and set aside.
1 tsp	salt	
1 TBSP	ginger-garlic paste	
1 tsp	pepper	
3 TBSP	corn flour	
1	egg	
	peanut oil	
2 or 3 TBSP	oil (peanut or canola)	In a separate pan, add and heat oil (very hot). Add cumin seeds. Stir 30 seconds. Add chopped ginger. Stir 1 minute. Add chopped garlic. Stir 30 seconds. Add chilies and curry leaves. Continue till garlic & ginger is brown.
2 tsp	cumin seeds	
2 TBSP	finely chopped ginger	
2 TBSP	finely chopped garlic	
1 to 2	finely chopped chili peppers	
6 to 8	curry leaves (strips)	
2 tsp	black pepper	Add black pepper, cumin powder and salt. Stir 30 seconds. Add chili garlic sauce & some water & chicken. Stir chicken into sauce and cover completely. Add lime juice and cilantro leaves if desired.
2 tsp	cumin powder	
2 tsp	salt	
1/4 cup	chili garlic sauce	
1/4 cup	water	
2 tsp	lime juice	
2 tsp	finely chopped cilantro	