

## ***Mike's Chicken Curry #1***

4 T. oil  
2 medium yellow onions, coarsely chopped  
1/2 inch ginger or 1 T. ginger powder  
5 cloves garlic, minced  
1/4 pint water  
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12 red japalino chilies  
1 T. cumin seeds  
1 T. black pepper corns (or 1 T. black pepper)  
3 cloves  
3 cardamom pods (or 3 T. cardamom seeds)  
1 T. salt  
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1 T. turmeric  
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1.5 lbs. chicken, cut into 1-2 inch pieces  
2 tomatoes, chopped  
1 green onion, chopped  
1 14-16 can coconut milk  
1 can water  
handful of shallots, chopped, fried until crisp

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Stir fry first 5 ingredients until soft 4-5 minutes. Combine next 6 ingredients in blender. Add to onion mix. Add 1 T. turmeric. In a large skillet stir fry chicken 10-15 minutes. Add tomatoes and stir, add onion mix, 1 pint of water and one can coconut milk and one can water. Simmer 10-15 minutes. Add shallots. Serve over rice.