

We had some cooked Chicken Thighs left over from a roast Chicken, so we thought we?d try a Madras from scratch.

Also ?O? in our ?Ingredients Alphabet? works nicely with the Onion Bhaji

Ingredients:-

1 large Onion chopped
3 cloves of Garlic, minced
1 tin of chopped Tomatoes
Tomato Puree
2 medium Potatoes skinned and cubed
A thumb size piece of fresh Ginger skinned and grated
2 Chicken thighs
Chilli flakes
Chilli power
Cumin seeds
Cumin powder
Ginger Powder
Garlic Salt
Onion Salt
Black Pepper Corns
Dried Coriander
Black Lime
Garam Massala
Turmeric
Salt

Oil

We?ve not measured most of the ingredients as you can adjust the quantities to suit your taste.

Method:-

(1) In a Pestel & Mortar grind the Chilli flakes, Chilli power, Cumin seeds, Cumin powder, Ginger Powder, Garlic Salt, Onion Salt, Black Pepper Corns, Dried Coriander, Black Lime, Garam Massala, Turmeric, Salt, fresh Ginger and 2 cloves worth of the grated Garlic. You will end up with a very dry paste consistency.
(2) Gently fry the Onion and the remaining Garlic in a Wok or large frying pan.
(3) Add spicy paste and stir in.
(4) Now add the tinned tomato and an equal amount of water.
(5) Add the Tomato Puree and stir well.
(6) Add the cubed Potatoes and allow to simmer for 20 minutes or long enough for the Potato to be cooked by firm.
(7) Add the Chicken, stir in and simmer very gently for a further 20 minutes.

Relish

Ingredients:-

½ a Cucumber chopped
½ an Onion chopped
White Wine Vinegar
Dried Mint

Method:-

(1) Mix together and chill in the fridge.

Onion Bhaji

Ingredients:-

2 Onions sliced
100g gram flour
1 tsp Baking Powder
½ tsp chilli powder
½ tsp Turmeric Powder
Water
Salt
Oil

Method:-

(1) Mix everything except the Onions to make a very stiff batter.
(2) Add the Onions and mix well.
(3) Add about 2cm of Oil to a frying pan and heat to a medium heat. If a dry of the batter puffs up, rises to the surface and begins to brown, you are good to go.
(4) Form hand sized flattened rough disks and fry on both sides individually until golden brown.
(5) Drain on kitchen paper.

This sounds like a very complex recipe. But in fact once you have prepared the spice pasta it?s really quite an easy dish. We served ours on a bed of fragrant boiled Rice. The only bought items were the Poppadoms?..