Chicken Rezala (Indian recipe)

NIBBLEDISH CONTRIBUTOR

Ingredients

Chicken 600 gm
Curd (Yoghurt) 200 gm
Onion 6 (medium)
Ginger Garlic Paste 2 tsp
Green Cardamom 4
Cinnamon 2"
Clove 4
Pepper Corn 8
Green Chilli 6 (slit)
Ghee 125 gm
Sugar 1 tsp
Raisin 20 gm
Salt To taste

Instructions

1. Rub ginger garlic paste to chicken pieces and leave for 1 hour.
2. Cut onion in thick round slices.
3. Beat curd with 2 tsp water and mix with onion slice.
4. Heat ghee in a heavy bottomed pan. Add whole spices, except green chillies. Add chicken pices and fry for five minutes.
5. Add the onion. Pour 1/2 cup of water. Bring to a boil. Add sugar and salt to taste.
6. Reduce heat, cover and simmer until chicken becomes tender.
7. Add raisin and green chillies and cook 2-3 minutes more, till ghee has separated
8. Serve hot with paratha (or white rice)

You can skip the raisin if you do not like it too sweet.

Original Recipe at http://begumskitchen.com/ChickenRezala.aspx