

Create a tasty dish with this absolutely delicious fried chicken!

Fried Chicken



Curry leaves, an essential ingredient in Indian cooking, are thin, shiny, and dark green. Although similar in appearance to bay leaves, curry leaves exude a unique aroma and flavor. There are no substitutes for curry leaves (curry powder, for example, should not be used). You can find fresh curry leaves at Indian grocers. They have a short shelf but freeze nicely.

This version of the dish is only moderately hot. You may adjust the number of chilies to suit your tastes.

- 2 pounds boneless chicken breasts cut into 3/4 inch cubes
- 3 onions, peeled and chopped into 1/2 to 3/4 inch pieces
- 10 whole dried red chilies
- 1 tablespoon ground cinnamon
- 1 tablespoon ground cloves
- 2 1/2 teaspoons salt, divided
- 1 cup water
- 5 medium potatoes
- 1/2 cup vegetable oil
- 1/2 cup (1 stick) lightly salted butter

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Thawed chicken should be cooked as soon as possible. If not using the chicken immediately, store in the refrigerator and use within 24 hours of thawing.

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- 1/2 teaspoon mustard seed
 - 1 bunch curry leaves
1. In a large, nonstick skillet, mix the chicken, onions, chilies, cinnamon, cloves, 1 1/2 teaspoons of salt, and water. Cover with a tight fitting lid and cook about 1 hour over medium low heat.
 2. While the chicken is cooking, place the potatoes in a large saucepan and cover with water. Bring the water to a boil and cook potatoes 15 to 20 minutes, until their skins are soft and can be removed by hand. Let the potatoes cool slightly. Using rubber gloves if the potatoes are too hot to handle, peel the potatoes either by hand or with a peeler. Thinly slice the potatoes.
 3. In another large, nonstick skillet, heat the oil and butter until butter melts. Add a single layer of potatoes to the oil (you may need to fry half or a third at a time). Fry the potatoes in oil and butter mixture until they turn medium brown. sprinkle with 1 teaspoon of salt on the slices while frying. Remove to paper towels to drain. Place the mustard seed in the same pan and simmer until broken in the oil remaining in the pan, then add the curry leaves.