

MY HUSBAND COOKS:

A TASTY LOOK AT THE FOOD HE MAKES AND I EAT.

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Chicken Curry

Yield: 4-6 servings

Ingredients:

Yogurt marinade:

- 1 1/2 to 2 lbs . chicken thighs (boneless & skinless)
- 1/2 large onion (diced)
- 1 1/2 cups yogurt
- 1 tbsp. curry powder
- 1 1/2 tsp. salt
- 1 tsp. garam masala
- 3 cloves garlic (sliced)
- 1 tbsp. fresh ginger (minced)
- 1 serrano pepper (diced)

Gravy:

- 14 oz. can coconut milk
- 1 large onion (diced)
- 2 serrano peppers (diced)
- 1 cup cashews
- 5 cloves garlic
- 1/2 cup golden raisins (optional)
- 1/2 cup white wine
- 3 tbsp. olive oil
- 2 tbsp. butter
- 2 tbsp. fresh cilantro

Spice Mix:

- 1 tbsp. + 1 tsp. curry powder
- 1 tsp. garam masala
- 1 tsp. chili powder
- 1/2 tsp. red pepper flakes
- 1/2 tsp. cumin
- 1/4 tsp. cinnamon

Extras:

- 4 bamboo skewers
- rice

Directions:

1. In a large bowl, whisk together the ingredients for the yogurt marinade. Cut the thigh pieces into three to four larger than bite-sized pieces. Add the chicken to the bowl and stir until all pieces are covered in the marinade. Cover with plastic wrap and refrigerate for at least one hour to overnight. At this point, I place my bamboo skewers in water to soak to prevent burning on the grill later.
2. Light the grill and heat to medium high, if gas-powered. Remove the chicken from the bowl and skewer. Oil the grates with vegetable oil or oil spray and then add the chicken to the grill. Cook for about 5 minutes and then flip and cook for an additional 5 minutes. Remove from the grill and let rest while preparing the gravy.
3. Mix together the spice mix in a small dish.
4. In a large pot over medium high heat, add the butter and let it froth and bubble. Once it has stopped, add the olive oil and let heat for about 30 seconds. Add the spice mix and stir for 30 seconds. Turn down the heat to medium. Add the onions and ginger and then salt liberally. Cook for about 6 minutes stir or until the onions begin to soften. Add the cashews, peppers and garlic and cook for another 6 minutes.
5. Time to build up the gravy. Add the wine and stir, clearing the bottom of the pan of any baked-on bits (a.k.a. fond). Continue to cook for 4 minutes or until the wine has mostly reduced. Add the coconut milk and bring to a simmer. Add the chicken, raisins and cilantro and cover. At this point, I typically start my rice and let it cook while I let the dish finish off simmering together. Otherwise, cover and cook for about 15 minutes. Serve hot over rice. Enjoy.