

# Kachin Curried Chicken

## Ingredients

- 1.5 lbs chicken parts
- 1 Tbsp peeled garlic
- 1 Tbsp peeled ginger
- 2-4 dried red chiles, seeded
- 1 tsp coriander seeds
- 1 tsp salt
- 1/4 tsp turmeric powder
- 3 Tbsp water, divided
- 1 Tbsp peanut oil
- 2 Tbsp minced scallion greens or chopped cilantro (optional)

## Directions

Pat dry chicken pieces. Remove and set aside skin. Cut half breasts into 4 pieces, thighs into 3 and wings and drumsticks into 2 pieces. Transfer chicken to a bowl.

Using an electric grinder, grind together the garlic, ginger, red chiles, coriander seeds and salt. Alternatively, pound them using a mortar and pestle. Mix in the ground turmeric. Stir in 1 Tbsp water.

Transfer the spice mix to the bowl with the chicken pieces and coat chicken pieces well. Add the oil and the remaining 2 Tbsp of water.

Put the chicken pieces in a heavy, lidded pot. Place chicken skins on top of the chicken. Cover the pot and place it on the stove over medium-low heat. Bring to a slow boil, then reduce heat to low and cook for 1 hour or until the chicken is cooked through. Remove the skin and discard. Top with optional chopped scallions or cilantro before serving.