

# Kuku Paka

## Ingredients

### *For the chicken*

- 2 - 3 lbs skinless, boneless chicken thighs
- juice of 1 lemon
- 3 garlic cloves, grated
- 1 tsp salt
- 1/4 tsp Kashmiri or garam masala
- 1/3 cup ghee (optional)

### *For the spice mix*

- 2" ginger root, peeled and sliced
- 4 garlic cloves, peeled
- 1-2 green Thai jalapeños or serrano chilies, seeded and cut in half
- 1 Tbsp cumin seeds
- 1 Tbsp coriander seeds
- 1 Tbsp curry powder
- 1 tsp rosemary or thyme
- 1 tsp salt

### *For the curry*

- 2 Tbsp oil
- 1 onion, chopped
- 2 cups coconut milk
- 1 cup coconut cream (optional)
- 1 bunch cilantro, chopped.

## Directions

*Prepare the chicken.* Pat dry chicken thighs and place in a large bowl. Add the lemon juice, garlic, salt and Kashmir or garam masala and rub all over. Marinate at room temperature for 30 minutes.

*While the chicken is marinating, prepare the spice mix*

Using an electric food processor or blender, or a mortar and pestle, puree together the ginger, garlic, chilies, cumin seeds, coriander seeds, curry powder, rosemary and salt.

### *Brown the chicken*

Melt ghee in a large frying pan over medium-high heat and brown chicken on both sides. Remove or set aside. Alternatively, brown both sides of the chicken thighs on a grill, a broiler or a 400°F oven. Set aside

### *Prepare the curry*

Heat oil over medium heat in a large pot. Add the onions and saute until lightly brown, 4-5 minutes. Add the spice mix and cook until fragrant, 2-3 minutes. Stir in the coconut milk.

Add the chicken, bring to a boil, then turn heat to low and simmer until the chicken thighs are cooked through, about 8 minutes. Stir in the coconut cream if using and chopped cilantro. Cook for another minute and serve.