

Mukmura

Ingredients

- 4 lbs chicken parts, fat and loose skin removed
- 1 medium onion, finely chopped
- 2 garlic cloves, minced
- 1 Tbsp minced ginger root
- 1/4 cup peeled & slivered almonds
- 1 1/2 Tbsp raisins
- 2 tsp salt
- 1 tsp turmeric
- 1 1/2 cups water
- 1/4 cup lemon juice

Directions

Put chicken parts, onion, garlic, ginger, almonds, raisins, salt, turmeric and water in a cooking pot. Bring to a boil over medium heat, cover, and cook for 20 minutes.

Uncover and stir the sauce with a wooden spoon, breaking the pieces of onion if necessary. Continue cooking, uncovered, for 15 more minutes. Stir in the lemon juice and cook for 10 more minutes, until the chicken is cooked through and the sauce has thickened.