

Chicken or beef Xacuti

(Xacuti, a special goan curry)- 8 servings. If using a boneless meat use some chicken stock in lieu of water.

Ingredients:

- 4 lbs chicken cut up in serving pieces (leave on the bones, as this gives the curry a better taste)
- 2 large onions, sliced fine
- 1 tomato, wedged
- 3 tbsp Himalaya Gourmet Hot Bengal Curry
- ½ cup coconut milk
- 1 tbsp vegetable oil
- 2 medium size potatoes, cut in squares.
- 2 tbsp unsweetened desiccated coconut, roast and grind.*
- 1 cup water or stock

Method: In a deep pan, fry onions until golden on high heat. Add chicken pieces and continue to brown. Add potatoes, tomatoes and salt to taste. When half cooked add Himalaya Gourmet Hot Bengal Curry. Reduce the heat and simmer until done. Stir in coconut milk and roasted ground coconut in water or stock. Serve with tomato and onion ring salad, sprinkled with lemon juice and salt to taste.

*Roast desiccated coconut in a pan, on stove until golden, stirring all the time. Grind in a blender for a smooth texture with water/stock or pound it in a pestle and mortar.