

Chicken Curry with Yellow Rice

Chicken Curry:

¼ c. Grated Coconut	5 Cloves Garlic, finely chopped
2 c. Boiling Water	2 tbsp. finely chopped Ginger
6 Boneless Chicken Thighs, cut in cubes	4 tsp. Brown Sugar
3 tbsp. Seasoned Flour (Salt & Pepper added)	2 tsp. Ground Red Chili Pepper
- Olive oil	2 tsp. Black Pepper
2 Onions, thinly sliced	1 tsp. Salt
2 Apples, peeled & finely chopped	2 tbsp. Lemon Juice
3 tbsp. Curry Powder	3 tbsp. Vinegar
	- Cornstarch

1. Place coconut in bowl and pour the boiling water on it.
2. Coat chicken in seasoned flour and brown in oil over medium heat. Remove chicken from pan.
3. Sauté onions, garlic, and apples in pan juices until soft.
4. Add curry powder, ginger, brown sugar, red chili pepper, black pepper, salt, lemon juice and vinegar to the pan and stir gently.
5. Return chicken pieces to pan and add coconut and water.
6. Bring to boil; reduce heat. Cover and simmer 40 minutes, until chicken is tender
7. Thicken with a little cornstarch if necessary

Yellow Rice:

1 ½ c. long grain rice	1 tsp. salt
3 c. water	1 tsp. turmeric
½ tsp. cinnamon	¾ c. raisins
3 tbsp. brown sugar	

1. Place all ingredients except raisins in a saucepan.
2. Bring to boil, stir well.
3. Reduce heat to low and cook covered until rice is tender.
4. Add raisins, stir, cover, turn off heat.

Serve the curry over the yellow rice.