



Chicken Vindaloo Curry

50g butter/ghee, 2 medium onions, sliced, 6 cloves garlic, chopped, 5 cm piece fresh ginger, chopped, 1 kg chicken pieces, 2 cups water, 1 ½ tsp salt, 2 level tbsp Chicken Vindaloo Curry Blend, and 1 tbsp vinegar.

Heat butter/ghee in a large saucepan, add the onions, garlic and ginger and fry well until the onions are soft and brown. Add the Chicken Vindaloo Curry Blend and mix well, fry for 2 minutes. If the mixture is too dry add a small amount of water to enable the spice to fry. Increase the heat and add the chicken and seal well, add the water, vinegar and salt and bring to the boil and simmer until the meat is tender. Remove the lid and reduce the curry until the desired thickness is achieved.