

CHICKEN CURRY

*Spicy and delicious! This is my modification of a lamb curry recipe.
All amounts are approximate, based on preference, size of ingredients, etc.
It's a fun meal for company. I serve it with fresh fruit and most people seem to like it a lot.*

Boil

1 whole **Chicken** or its equivalent
1 **Carrot**
1 stalk of **Celery**
1 small **Onion**
1 **Bay Leaf**
Salt and Pepper to taste

until the chicken is barely done (because it will cook a bit more in the curry, proper). Remove from broth.

Remove the meat from the bone while the broth continues to simmer for as long as time permits—hopefully for several hours. (Add skin, bones, etc., to the broth as you remove them from the carcass.) Cut the chicken into bite-sized pieces and reserve for later. Strain the broth when it's done, then remove the grease.

Microwave

4 large shredded **Carrots**
2-4 stalks of sliced **Celery**
1 large sliced **Onion**

for 15 minutes, or until vegetables soften noticeably. (You can skip this step, but the next step will take you much longer if you do.) Transfer vegetables to a large, heated frying pan in which you've warmed

2 tablespoons **Butter**

2 tablespoons **Canola Oil**

Stir vegetables until they begin to caramelize (*not* a quick process). Add

1 clove of **Garlic**, crushed, pressed, or diced

Continue to cook. When the vegetables have caramelized and are greatly reduced in volume, add

Curry Powder to taste
a hint of **Cinnamon** (optional)

and cook for a few minutes longer.

Transfer vegetables to a large pot and add

Chicken broth
Chicken, cut in cubes
Salt
Pepper
Sugar, agave nectar, etc. (optional)

Thicken with a mixture of

Cornstarch
Cold water

Adjust seasonings until the mixture is as spicy as you like it. Serve over

Cooked Rice

Garnish with

Raisins

Coconut

Cocktail peanuts

Hard-boiled egg, shredded

Onions fried in suet (sounds disgusting, but this is totally delicious)

Your choice of crazy condiment