

Chicken in Red Sweet Pepper Sauce

2 ¼ lb chicken parts (drumsticks, thighs, (I use boneless thighs) &/or breast)	2 teaspoon ground coriander seeds
1 large onion, peeled & chopped	1/2 teaspoon ground turmeric
1 inch cube of fresh ginger, (peeled and coarsely cut)	1/8 –1/2 teaspoon cayenne pepper
3 cloves garlic, peeled	2 teaspoon salt
2 ½ tablespoons blanched slivered almonds	7 tablespoons oil
¾ lb sweet red peppers, (trimmed, seeded & coarsely chopped)	1 cup water
1 tablespoon ground cumin seeds	2 tablespoons lemon juice
	½ teaspoon coarsely ground black pepper

If chicken legs are whole, divide drumsticks from thighs with a sharp knife. Breasts should be cut into four parts. Skin all chicken pieces.

Combine onion, ginger, garlic, almonds, peppers, cumin, coriander, turmeric, cayenne pepper, & salt in the container of a food processor or blender. Blend, pushing down with a rubber spatula whenever you need to, until you have a paste.

Put the oil in a large, wide, and preferably non-stick pan & heat it over a medium-high flame. When hot, pour in all the paste from the food or blender. Stir and fry the paste for 10 – 12 minutes or until you can see the oil forming tiny bubbles around it.

Put in the chicken, with the 1 cup water, lemon juice, & black pepper. Stir to mix and bring to a boil. Cover, turn heat to low and simmer gently for 25 minutes or until the chicken is tender. Stir a few times during this cooking period.