Chicken Curry

Description

This is Greg's famous chicken curry. For the very first time, he has agreed to share his "secret ingredient"!



Summary

Yield: 6
Source: Gregory Wright
Prep Time: 3 hours

Ingredients

- 12 boneless chicken thighs, about half with skin on
- 3 large onions, sliced
- 2 large cloves garlic, chopped
- 3 large granny smith apples, peeled and chopped
- 1 jar citrus marmelade (use up whatever you have in the refrig.)
- 1 jar mild indian curry sauce
- 1 jar smucker's strawberry jam
- 1 can coconut milk
- 1 cups chicken broth

Instructions

Brown the chicken in oil and remove from pan.

Sauté the onions, garlic, apples, then add the marmelade, curry and jam and cook until thickened.

Add the chicken back into the pan with the broth. Simmer on low for about 2 hours. The chicken should be "falling off the bone" tender.

Before serving, add the coconut milk and stir.

Serve with any or all of the following condiments:

sliced banana with lime juice

chopped tomatoes and scallions

toasted coconut

chopped seeded cucumber with sour cream

a variety of chutneys