

Recipe: Indian Chicken Curry



2 1/2 lbs. cut-up chicken or chicken breasts
3 tablespoons butter or margarine
1 tart apple
1 medium onion
1 tablespoon curry powder (more for experienced palates)
1/3 cup raisins
1 cup chicken broth
1/2 cup Coca-Cola®
3 1/2 tablespoons flour
1 cup coffee cream or undiluted evaporated milk
1 teaspoon salt
1/8 teaspoon white pepper
Celery tops
Hot cooked rice

Rinse chicken and cook in boiling salted water with a few celery tops. Cover and simmer about 1 hour or until fork-tender. Drain, saving strained broth. Remove chicken from bones and cut into 1/2-inch pieces to measure about 2 1/2 cups. Melt butter in skillet. Add peeled and diced apple, thinly sliced onion and curry powder, and sauté for 5 minutes, blending well. Stir in raisins, 1 cup of the reserved chicken broth and Coca-Cola. Mix flour with the cream, stirring until smooth. Add this mixture with the salt and pepper to the onion-apple mixture. Stir and cook over low heat until thick and creamy. Taste for seasonings. Add chicken and turn into a covered container to chill overnight. Reheat in top of double boiler over hot water and serve on hot cooked rice with a selection of condiments.

Makes 6 servings. This spicy and exotic main dish is best when made the day before to allow the rich flavors to ripen. Serve with mixed green salad and a fruit dessert.

Provide a sampling of the following condiments for sprinkling on top of each serving: grated coconut, chopped peanuts, chopped raw onion, raisins, sweet pickle relish, chutney, chow chow or lime wedges.