



The Preservation Collaborative, Inc.

Serving all of New England

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Chicken Curry the Indian Way

From *The Art of Cookery made Plain and Easy*, by Mrs. Glasse, 1805

Take two small chickens, skin them and cut them as for a fricassee, wash them clean, and stew them in about a quart of water for about five minutes, then strain off the liquor and put the chickens in a clean dish ; take three large onions, chop them small and fry them in about two ounces of butter, then put in the chickens and fry them together till they are brown ; take a quarter of an ounce of turmeric, a large spoonful of ginger and beaten pepper together, and a little salt to your palate, strew all these ingredients over the chickens whilst frying, then pour in the liquor and let it stew about half an hour, then put in a quarter of a pint of cream and the juice of two lemons, and serve it up. The ginger, pepper, and turmeric must be beat very fine.

Modern interpretation:

4 lbs. Boneless, skinless chicken, cut in 1" cubes
3 large onions, chopped
1/2-3/4 stick butter, to taste (2 oz.)
1 quart water or chicken broth
4-6 tsp. curry powder, to taste (or mix your own curry: 2-3 tsp. turmeric, 1 tsp. ginger, 1 tsp. pepper)
About 1 tsp. salt
Juice of 2 lemons
1 pint (2 cups) cream

Put chicken in a skillet or pot with the water or broth, bring to a boil, reduce heat and simmer 5 minutes, covered. Drain off and save the liquid and set aside chicken. Sauté the onions in melted butter. Add the chicken, sprinkle the curry and salt on the chicken, and sauté until lightly browned. Pour in the reserved liquid and let it stew about half an hour, covered. Remove from heat, mix together the cream and lemon, pour over the chicken, and serve.