

THE WAY THE COOKIE CRUMBLES



Chicken Curry (adapted from [Indian Simmer](#))

Serves 6

I prefer whole canned tomatoes to diced, especially for something like this, because diced tomatoes contain more citric acid, which keeps them from breaking down into the sauce as smoothly.

¼ cup lemon juice from 1-2 lemons
salt
½ teaspoon ground black pepper
2½ pounds chicken thighs
2 tablespoons canola oil
1 large onion, chopped
4 cloves garlic, minced
3 tablespoons minced, peeled fresh ginger
2-3 serrano peppers, seeded and minced
1 (14-ounce) can whole tomatoes, chopped
1 cinnamon stick
4 whole black cardamom
1 teaspoon cumin seeds
5 cloves
3 dried bay leaves
2 tablespoons coriander powder
1½ teaspoons garam masala powder
½ teaspoon turmeric
1 tablespoon butter
¼ cup minced cilantro

1. In a large bowl, mix the lemon juice, ½ teaspoon salt, and ½ teaspoon pepper. Add the chicken; stir to coat. Refrigerate 30 minutes.
2. Meanwhile, transfer the onion, ginger, garlic, and peppers to the bowl of a food processor; pulse until pureed to a paste. Crush the cinnamon, cardamom, cumin, and cloves in a small bowl.
3. In a 5-quart Dutch oven, heat the oil over medium heat until it flows like water when the pot is tilted. Add the crushed spices, bay leaves, coriander, garam masala, and turmeric; cook, stirring continuously, until they just start to smoke. Add the onion mixture; cook, stirring occasionally, until the mixture is dry and golden brown. Add 1 teaspoon salt and the tomatoes. Simmer, stirring occasionally, until the tomatoes break down, about 10 minutes. Add the chicken and stir to coat in the sauce. Reduce the heat to medium-low; cover and cook, stirring occasionally, for 45 minutes, until the chicken is cooked and the liquid is reduced to a sauce.
4. Add the butter and stir until blended. Cover; let set off the heat for 15 minutes. Stir in the cilantro and serve with rice or naan.