


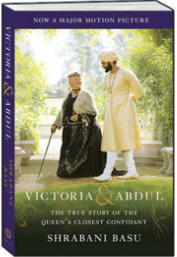
# Chicken Recipes In Urdu Pdf Download



## CHICKEN CURRY WITH CARDAMOM

Adbul Karim introduced Queen Victoria to curry and started a culinary tradition that shook the royal household. Through cooking he not only earned the Empress's affection but allowed her to experience India—the far-off land over which she ruled but could never visit.

“One day he came to the kitchen in Osborne House with the spice box that he had carried from India. He was going to cook a curry for the Queen. To the amazement of the cooks in the Royal kitchen, Karim was soon chopping, churning and grinding the masalas. The aroma of cloves, cinnamon, cardamom, cumin and nutmeg wafted through the room. Before long, Karim had prepared a fine Indian meal: chicken curry, daal and a fragrant pilau. [...] For the first time in her life, Queen Victoria was introduced to the taste and smell of India. She described it as 'excellent' and ordered the curries to be made regularly.” (pp. 66–67)



What better way to get the sense of a place than through its cuisine? Cook this chicken curry for your book-group lunch and you too can be transported to India, or at least to Osborne House.

**INGREDIENTS:**

5 tablespoons olive or canola oil	2 cups chopped onions	½ teaspoon cayenne pepper,
Two 2-inch cinnamon sticks	2 cloves garlic, finely chopped	or to taste
8 cardamom pods	2 tablespoons ground coriander	2 medium tomatoes, chopped
One 3½-pound chicken,	1 tablespoon ground cumin	4 cups chicken stock
cut up into 10–12 serving pieces	¼ teaspoon ground turmeric	Salt

**METHOD:**

1. Pour the oil into a large, wide sauté pan and turn heat to high. When hot, put in the cinnamon and cardamom. Ten seconds later, put in as many chicken pieces as will fit easily and brown them until golden on all sides. Remove to a bowl, leaving the whole spices behind in the pan. Brown the remaining chicken the same way, removing pieces to a bowl.
2. Add the onions to the pan, turning heat down to medium, and sauté them until they start to brown lightly at the edges. Add the garlic and stir a few times. Now add the coriander, cumin, turmeric, and cayenne. Stir once or twice. Put in the tomatoes. Stir them until they begin to soften.
3. Return the browned chicken and all accumulated juices to the pan, along with the chicken stock, add ½ teaspoon salt if the stock is salted, 1 teaspoon if it is not, and bring to a boil. Cover, turn heat to medium, and cook somewhat for 15 minutes.
4. Remove cover and turn heat to high. Cook, stirring now and then, until only a thick sauce remains.

Serves 4

Adapted from *At Home with Madhur Jaffrey* by Madhur Jaffrey. Copyright © 2010 by Madhur Jaffrey. Excerpted by permission of Alfred A. Knopf, a division of Penguin Random House LLC. All rights reserved. No part of this excerpt may be reproduced or reprinted without permission in writing from the publisher. [www.ReadingGroupCenter.com](http://www.ReadingGroupCenter.com)

**DOWNLOAD:** <https://bytily.com/29cbxh>

---



File was found and ready to download!  
UPDATED 14 HOURS AGO

Fastest Source: [usenet.nl](#)

Click the **download button** and select one of the found **cloud sources**.

**6.4** ★★★★★  
2865 VIEWS

[Download](#) 

 SECURE SCANNED

You need to [log in](#) before you can post comments.



Navigation



Registration



FAQ

---

a9c2e16639

Related links:

[Venetica - Gold Edition Download For Pc Highly Compressed](#)  
[Gli eredi di King Kong torrent](#)  
[richie kotzen young guitar pdf](#)  
[Where To Buy Poison Darts In Assassin's Creed Revelations Crack](#)  
[Gta Eflc Patch Crack 1.1.2.0 Reloadedl](#)  
[Airplane Flight Simulator RC Full Apk Hile indir](#)  
[Allway Sync Pro 19.1.5 Cracked \[Full\]](#)  
[Bhavna in Hindi full movie](#)  
[dyango discografia](#)  
[ESET Smart Security 4.0.314 Final 64 Bit Serial Key](#)