

## MASALA MURGH (Chicken in Spices)

3 1/2 lb. chicken pieces  
1 t. saffron threads  
2 T. hot water

### Marinade:

3 cloves garlic, mashed	4 T. yogurt
1 1/2 t. salt	1/2 t. cayenne pepper
1 inch piece ginger, grated	1 t. garam masala (you can buy this at special spice shops)
1/2 t. ground turmeric	

Mix all marinade ingredients together; rub on chicken. Place in a bowl, cover and let sit at room temperature for 2 hours.

### Cooking Sauce:

8 T. oil	1/2 t. cayenne pepper
3 onions, cut up	seeds of 3 cardamom pods
1 inch piece ginger, grated	1/4 t. ground cloves
4 T. almonds, cut up	1/2 t. ground cinnamon
1 t. ground cumin	1/4 t. ground nutmeg
1 T. ground coriander	1/4t. ground mace
4 cloves garlic	Garnish:
1 t. salt	
1/4 t. black pepper	4 hard boiled eggs
3 T. lemon juice	1/4 C. chopped parsley
1/2 C. water	

Mix marinade 2 hours before cooking and spread on chicken pieces. Mix garlic, salt, ginger, turmeric, pepper, garam masala and blend in yogurt. Cover chicken and let set out for 2 hours. Boil eggs, peel them and set aside.

Make cooking sauce while chicken marinates: Sauté onions, garlic and ginger in 5 T. oil until the onions become slightly brown. Remove this mixture and place in blender. Save oil in pan to cook chicken in.

In a small dry pan cook the cut up almonds until they brown; remove to blender. In same pan, add the coriander and cumin; cook on medium heat shaking pan. This will smoke a little but don't worry, cook until mixture becomes a little darker. Remove to blender. Now add all remaining spices to blender, the 1/2 C. water and 3 T. lemon juice and the saffron water mixture. Blend mixture to a smooth paste.

Remove chicken from bowl and heat 3 T. more of oil in large skillet and cook chicken pieces to seal in the juice. They will not brown. Add rest of marinade and the cooking sauce in blender. Taste for salt. Cover and simmer about 35 minutes. Add eggs and cook 10 minutes more. Place chicken and sauce on a large platter. Arrange eggs around it and sprinkle with chopped coriander leaves.