

## Curried Chicken

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Serves: 6-8

12 skinless, boneless chicken breast halves (about 4 pounds)  
Salt and freshly ground black pepper  
About ¼ cup all-purpose flour  
1 stick (8 tablespoons) unsalted butter  
5 medium onions, finely chopped  
6 garlic cloves, minced  
1 tablespoon finely grated fresh ginger  
½ teaspoon ground cumin  
½ teaspoon cumin seeds  
½ teaspoon turmeric  
½ teaspoon caraway seeds  
Cayenne pepper (HdeH Japanese spices)  
One 35-ounce can Italian peeled tomatoes, coarsely crushed, with their liquid  
2 cups chicken stock or canned low-sodium broth  
3 cups sour cream  
½ cup (packed) light brown sugar  
1-tablespoon tomato paste  
1 teaspoon crushed red peppers (HdeH Japanese spices)  
1 teaspoon saffron threads  
½ teaspoon ground cardamom  
¼ teaspoon ground cloves  
¼ teaspoon freshly grated nutmeg  
Fresh coriander (cilantro) sprigs, for garnish  
Cooked Basmati rice, for serving



Photography: Henri T. de Hahn

1. Season the chicken breast on both sides with salt and black pepper and coat lightly with the flour, shaking off the excess. Melt 4 tablespoons of the butter in a large nonreactive skillet. Add 6 chicken breast and cook over moderately high heat, turning once, until golden, about 4 minutes per side. Transfer to a large plate and repeat with the remaining 6 breasts
2. Melt the remaining 4 tablespoons butter in the skillet. Add the onions and cook over moderate heat, stirring, until softened, about 10 minutes. Stir in the garlic and ginger and cook until slightly softened, about 3 minutes. Add the ground cumin, cumin seeds, turmeric, caraway seeds and ¼ teaspoon cayenne and cook for 1 minute. Stir in the crushed tomatoes with their liquid and the chicken stock. Transfer the mixture to an enameled cast-iron casserole. (HdeH not necessary –just continue to cook in pan).
3. Add the chicken to the casserole and bring to a simmer over moderately low heat; simmer for 10 minutes. Stir in the sour cream, brown sugar, tomato paste, crushed red pepper, saffron, cardamom, cloves and nutmeg. Cover and cook over low heat for 30 minutes. Uncover and cook, stirring occasionally, until the chicken is tender and the sauce has thickened, about 45 minutes longer; the sauce will not be completely smooth. Season with salt and cayenne (HdeH no further cayenne needed).
4. To freeze the curried chicken, let cool completely, then refrigerate until cold. Transfer to plastic containers, covering the chicken with sauce. Press plastic wrap against the surface of the sauce, then seal the containers and freeze for up to 1 month.
5. To reheat the chicken, let thaw in the refrigerator for 24 hours. Remove the plastic wrap and transfer to an enameled cast-iron casserole. Cover and reheat over low heat, stirring

occasionally. Alternatively, reheat the chicken in a microwave oven accordingly to the manufacturer's instructions.

6. Garnish the curried chicken with fresh coriander sprigs and serve with basmati rice.