



KACHIN CHICKEN CURRY

Serves: 4

Preparation time: 20 mins

Cooking time: 1 hour

Kachin foods are rich in herbs and spices and the Kachin people believe their dishes are particularly good for health. In most of their recipes, Kachin communities use either kyauk gin (a type of ginger), magrant (a kind of bark), thittone kat hmo (a type of mushroom which grows on logs) or ngarhnyiyweik (a kind of plant which is good for blood circulation) as seasoning. Most of the curries are spicy and hot but it's not surprising given Kachin live near icy mountains.

Ingredients

1 1/2 pounds chicken parts, chopped into about 15 pieces
1 tbsp minced ginger
1 tsp salt
2 to 4 dried red chilies, seeded and minced
1 tsp ground coriander seed
1/4 tsp turmeric
1 tbsp water, or as needed
1 tbsp peanut oil or vegetable oil
2 tbsp scallion greens or chopped cilantro

Steps

Rinse the chicken pieces, remove most of the skin, and set aside. Place the chicken in a wide bowl.

Pound together the garlic, ginger, salt, chilies, coriander, and turmeric in a mortar to make a paste. Stir the water into the paste and add it to the chicken. Turn and mix the chicken and paste until the pieces are well coated.

Add 2 tablespoons more water and the oil to the chicken. Place in a wide heavy pot (I used a Dutch oven) with a tight-fitting lid, add some of the reserved skin, and stir to mix well. Place over medium-low heat, with the lid on, and bring to a simmer. Reduce the heat to low and cook for 1 hour or until all the chicken is cooked through.

The chicken will be bathed in a light sauce and should be tender and succulent. To serve, remove the skin and discard. Serve over rice with a sprinkling of the scallions or cilantro.