

Chicken Khurma

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Ingredients

1 kg Chicken wings

1¾ Cups Yogurt without gelatin

2 Tbsp [Ginger and garlic paste](#)

2 Tbsp Chopped cilantro

2 medium onions

¼ Cup cooking oil

1 Tsp salt

½ Tsp Chilli flakes

1 Tsp Turmeric

2 Tbsp Ground coriander

1 Tsp [Garam masala](#)

Remove wing tips and trim off fat from chicken wings. Separate each wing at the joint.



Chop one of the onions into very thin slices and the other into thicker slices.

Measure all ingredients and have them ready. Heat the cooking oil in a deep saucepan or pot.

Fry the thinly sliced onions until golden brown. Remove the onions and keep them aside.

Next, fry the thickly sliced onions until they turn translucent. Remove the onions and set aside.

There should be some oil left over in the pot. Heat the pot and add chicken wings.

Stir for a few minutes until all pieces get coated with oil.

Add ginger and garlic paste, chopped cilantro, salt, chilli flakes, and turmeric and stir for a couple of minutes.

Add the thickly sliced and fried onions. Stir well for a couple of minutes. Add ground coriander and stir for a minute.



Add yogurt and combine all the ingredients well.

Bring to a boil, lower the heat, cover, and cook until the chicken wings are done (about 40 minutes).

Turn the heat off and add the thinly sliced, browned onions and garam masala. Stir well. Cool and refrigerate.



The khurma can be made a day ahead. In fact, it tastes better the next day. Heat and serve with rice, pilafs, roti, naan, etc.

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