

Meethi Chicken – Sweet Chicken



Prep Time: 1 ½ – 1 ¾ hours. Serves: 20 people

Ingredients:

- Chicken with bone cut up into smaller pieces (wing, leg, breast and thigh pieces are better) – 4 Kilos
- 8 Large Onions – First cut in half and then sliced thin
- 12 large tomatoes – diced
- Ground black pepper – 3 teaspoons
- Salt – 2.5 teaspoons (or more, to taste)
- White vinegar – 8 tablespoons
- Ghee – 8 tablespoons
- Water – 3 to 4 cups (start with three!)
- Ginger paste – 4 teaspoons

Procedure:

- 1) Place all the ingredients as well as the chicken in a pot and cook on medium heat until the chicken gets cooked.
- 2) Take out the pieces of chicken and fry the spices and tomatoes mixture some more until it thickens.
- 3) Fry the chicken in a little bit of oil in a frying pan separately so it becomes golden brown.
- 4) Add back the chicken to the pot and mix it in to the mixture.
- 5) The dish is ready and can be eaten with rice palao or toasted bread.

A Casa de Montaña Bed & Breakfast recipe