

## **Ceylon Cinnamon Chicken Curry**

### Ingredients

- 1lb Chicken
- 2-3 tbsps. Roasted (black) curry powder
- 2 tsps. Hot pepper powder (Optional)
- 2 oz. milk (Coconut or Cows)
- 2 tsps. Vinegar (or substitute with lime)
- Salt to taste
- 1 tablespoon crushed garlic
- 1 Onion
- **1/8 teaspoon Cinnamon**
- Nutmeg
- 2 tbsps. Oil

### **Directions:**

Cut the chicken into small pieces and wash well. Dice onions. Crush the garlic.

Add the chicken, spices, vinegar and salt and mix well. Allow to marinate for some time (optional).

Place on very low fire and heat for some time. Add the onions and let it cook for 5 minutes. Then the add chicken.

After about 10 minutes the heat may be increased to a slow heat. Cook for 20 minutes. Add the milk last, about 5 minutes before the end of cooking.