

The Limehouse Restaurant Recipes
by Kwan Y. Jung, 1988

(29) Curry Chicken

2 chicken legs

2 chicken thighs

1 potato, skin peeled and chunk cut

2 tablespoons curry powder

1 teaspoon salt

1 tablespoon sugar

2 cups soup stock

Pinch of white pepper or pinch of red chili flakes

Cornstarch solution

1. Boil soup stock with chicken, curry powder, salt and sugar until the chicken is cooked and tender.
2. Add potato and simmer until the potato is cooked and soft.
3. Add white pepper or red chili flakes to taste.
4. Add cornstarch solution to make a gravy.