

# CULINARY DISCOVERY PAVILION

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## CHICKEN CURRY/POTATO CURRY

Recipe by: Gurwinder S. Kapur, *When the Curry Hits the Fan!*

Region: Southeast Asia (Singapore, W. Malaysia, Thailand, and Indonesia)

### CHICKEN CURRY

#### Ingredients

- 8 slices galangal, diced
- 4 sticks lemongrass, white part sliced down the center and bashed a bit with end of knife
- 3 TBSP oil
- 3 large onions, peeled and diced
- 6 cloves garlic, peeled and minced
- 8 TBSP curry powder (I use Baba's meat curry powder, available at Asian grocery stores.)
- 2 TBSP ground turmeric
- 3 kg chicken (a little under 7 lbs.)
- 3 - 400 ml/14 fl oz. can of coconut milk (I get mine from C Fresh and use Chaudoc.)
- Chicken stock
- 2 eggplants, diced
- Salt to taste
- Sugar to taste
- Two sprigs of curry leaves

### POTATO CURRY

#### Ingredients

Same ingredients as the Chicken Curry but replace the chicken with potatoes.

### LEMONGRASS & COCONUT RICE

#### Ingredients

- 2 cups rice
- 3 cups chicken stock
- 1 stick lemongrass, white part only, chopped finely
- 150ml/5oz. coconut milk or cream

### INSTRUCTIONS

1. Add 3 tablespoons of oil to a large pot. Fry the galangal (Thai ginger) and lemongrass for a few minutes. Mix the onion and garlic with the curry powder and turmeric and add Malaysian Singaporean Chicken Curry powder and fry for one minute. Add the chicken pieces, a few tablespoons of water and turn to coat in the curry paste.
2. Open the coconut milk, remove the cream from the top and set aside. Add the thinner milk to the pot and top with enough chicken stock to cover the chicken. Cover with a lid and simmer for 25 minutes. Add the diced eggplant and cook for 5 minutes or until soft.
3. Meanwhile, make the coconut rice. Rinse the rice and add chicken stock, lemongrass and coconut milk or cream and heat until boiling with the lid on. Reduce heat to very low and allow to steam for 15 minutes without removing the lid. Fluff with a fork.
4. Remove the lid from the pot and add the thick creamy part of the coconut milk. Season with salt and sugar to taste (my mother puts up to 1 tablespoon of each). Garnish with curry leaves and fresh coriander.

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