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Chicken Vindaloo

This tangy, spicy curry from Goa, India, has roots in *vinh d'alho*, a stew brought to the region by Portuguese colonists. Now an Indian restaurant staple, it comes in countless variations—some fiery, some mild—from the subcontinent to the British Isles.

SERVES 4-6

INGREDIENTS

- 1 tbsp. whole black peppercorns
- 1 tbsp. black mustard seeds
- 2 tsp. cumin seeds
- 2 tsp. coriander seeds
- 1 tsp. fenugreek seeds
- 5 whole cloves
- 1 (1") stick cinnamon
- ¼ cup Hungarian paprika
- ¼ cup palm vinegar
- 1 tsp. ground turmeric
- 1 tsp. light brown sugar
- 16 cloves garlic, minced
- 1 (2") piece ginger, peeled and minced
- 2 lb. boneless, skinless chicken thighs, cut in half
- 3 tbsp. canola oil
- 2 large yellow onions, finely chopped
- 10 thin green Indian chiles, stemmed, seeded, and minced
- 1 lb. small new potatoes, cut in half (cut in quarters if large)
- Cooked white rice, for serving



Credit: Landon Nordeman

INSTRUCTIONS

1. Heat peppercorns, mustard, cumin, coriander, and fenugreek seeds, cloves, and cinnamon in a 12" skillet over medium-high heat, and cook, swirling pan occasionally, until lightly toasted, about 2 minutes. Transfer to a bowl, and let cool; working in batches, transfer spices to a spice grinder and process until finely ground. Transfer to a small food processor along with paprika, vinegar, turmeric, sugar, ¼ of the garlic, and half the ginger; puree until smooth. Transfer to a large bowl, and add chicken; rub chicken with spice mixture. Cover and refrigerate at least 4 hours or up to overnight.

2. Heat oil in a 6-qt. saucepan over medium-high heat. Add onions, and cook, stirring, until caramelized, about 25 minutes. Add remaining garlic and ginger along with chiles, and cook, stirring, until soft, about 5 minutes. Add chicken along with any paste in bowl, potatoes, and 2 cups water, and bring to a boil; reduce heat to medium-low, and cook, covered and stirring occasionally, until chicken is cooked through, about 25 minutes. Remove from heat, and season with salt; serve with rice.

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