



Hong Kong Style Chicken Curry 港式咖喱雞

Ingredients:

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| Chicken drumsticks & wings | 1 lb |
| Potatoes | 2 |
| Lemongrass, cut halve | 1 |
| Garlic, minced | 2 cloves |
| Shallot, minced | 2 |
| Coconut milk | $\frac{1}{2}$ cup |
| Curry powder | 1-2 tsp |
| Salt | pinch |
| Sugar | pinch |

材料：

| | |
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| 雞脾、雞翼 | 1 磅 |
| 薯仔 - 切四 | 2 個 |
| 香茅 - 切半 | 1 枝 |
| 蒜頭 - 切碎 | 2 粒 |
| 乾蒜頭 - 切碎 | 2 粒 |
| 椰奶 | $\frac{1}{2}$ 杯 |
| 咖喱粉 | 1-2 茶匙 |
| 鹽 | 少許 |
| 糖 | 少許 |

Method:

1. Wash and peel the potatoes. Cut each potato into quarters. Use $\frac{1}{2}$ cup of oil to fry the potatoes for 5 minutes. Drain.
2. Cut the lemongrass in half. Mince the garlic and shallot. Use 2 tablespoons of oil to fry the lemongrass, garlic and shallot until fragrant. Add curry powder and stir fry to mix well.
3. Add chicken and cook for 7-10 minutes. Then add potatoes and coconut milk, stir to mix well and bring to a boil. Reduce heat and simmer for 20-25 minutes.
4. Add salt and sugar to taste. Serve.

做法：

1. 薯仔洗淨、去皮、一切四。用半杯油半煎炸 5 分鐘。隔油備用。
2. 香茅切半。蒜頭及乾蒜頭切碎。用油 2 湯匙爆香蒜頭、乾蒜頭及香茅後，放咖喱粉炒勻。
3. 將雞放入鑊煮 7-10 分鐘。後加入薯仔和椰奶拌勻，煮滾後調低至慢火燜 20-25 分鐘。
4. 加少許鹽及糖調味即成。