



## Paul Mathew Vineyards

### Chicken Curry Stew PMV Pinot Noir

Serves 6 – 8 ppl

#### **Ingredients**

- 6 tblspn butter
- 1 whole chicken, cut into 12 pieces
- 2 medium red onion
- 7 cloves of garlic
- 3 cups chicken broth
- 3 cups water
- 2 large sweet potatoes, peeled and cut into ½ inch cubes
- 2 red bell peppers, medium diced
- 1 tblspn vindaloo curry powder
- Salt & pepper
- 1 bunch thai basil, chopped
- Juice of 2 limes

#### **Directions**

Melt 4 tablespoons of butter in heavy frying pan and brown the chicken pieces, skin side first. Set the chicken aside.

Dice one onion, smash 3 garlic cloves and add them to a stock pot. Add the chicken broth and water. Add the browned chicken and bring the contents to a simmer. Cook until the chicken is tender, about 40 minutes, then remove the pieces from the pot and let them cool. Continue to simmer the stock pot.

Remove skin and bones from chicken and add them back to the stock. Cut the chicken meat into bite sized pieces and set aside. Cook the stock for as long as possible and reduce it down to 5 cups. Strain the stock and remove the fat.

Melt 2 tablespoons of butter in heavy sauce pan and add the remaining onion, medium dice, and cook for 2 minutes on medium high. Cut the remaining 4 garlic cloves into small dice and add to the pan. Sauté for 3 more minutes. Add the 5 cups of chicken stock. Sweet potato cubes, red pepper and curry powder.

Cook the mixture until the potatoes are soft, 15 – 20 minutes. Add the chicken pieces and season with salt and pepper. When the chicken is warm through, add the thai basil and lime juice and serve.

