



*This curry is based on a Portuguese dish of pork stewed with wine and garlic, Carne de Vinha d'Alhos. Portuguese traders brought it to Goa where generous additions of spice created today's fiery dish.*

*The first time I ate this curry I cried for the entire meal. It took a pint of beer and a plate of Naan bread to get through it. It was screaming hot and delicious. But I was 20 years younger when I ate this dish in Edinburgh, Scotland. Today I tone the heat down some, but it certainly isn't bland.*

Yield: 4 servings

8 chicken thighs	1/2 cup water
8 tablespoons Vindaloo curry paste (see below)	Kosher salt to taste
12 ounces yogurt	Black pepper to taste
2 ounces butter, melted	Canola oil as needed

Sprinkle chicken with salt only.

Heat a small amount oil in an oven proof pan and saute chicken skin side down until fat is rendered and skin is golden brown. Turn and saute other side.

Mix together curry paste, yogurt, butter and water and pour over chicken.

Cover and bake in a 350 degrees F oven until chicken is done (165 degrees F).

Vindaloo Curry Paste (may be made ahead and kept frozen)

2 teaspoons whole cumin seeds	1 teaspoon whole fenugreek seeds
2-3 hot, dried red chili peppers (pick your chilies to pick your heat)	5 tablespoons white wine vinegar
1 teaspoon black peppercorns	1 1/2 to 2 teaspoons Kosher salt
1 teaspoon cardamom seeds (take seeds out of the pods)	1 teaspoon light brown sugar
3-inch stick of cinnamon, broken into pieces	10 T vegetable oil
1 1/2 teaspoons whole black mustard seeds	2 medium onions, peeled and sliced into fine half-rings
	Water as needed

Grind cumin seeds, red chilies, peppercorns, cardamom seeds, cinnamon, black mustard seeds, and fenugreek seeds in a coffee- grinder or other spice grinder.

Put the ground spices in a bowl. Mix vinegar, salt, and sugar into spices and set aside.

Fry onions in oil until brown and crisp. Stir frequently to avoid burning them. Remove with a slotted spoon to a food processor. Add 2 to 3 tablespoons of water and puree the onions. Stir pureed onions into spices.

