

## BOMBAY NANA'S NANKHATAIS

### Ingredients:

600 g all purpose flour  
400 g ghee (clarified butter)  
400 g sugar  
Pinch of baking powder  
Cardamom powder

- \* Beat the sugar and ghee very well until creamy and the sugar is dissolved.
- \* Add the flour, cardamom and baking powder and mix gently.
- \* Make into small flat cookies and place them an inch apart on a greased baking tray.
- \* Bake at 180 C for about 7-10 minutes until the bottom is slightly brown and the tops have just changed colour.

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## SIMPLE CHICKEN CURRY

### Ingredients:

1 kg chicken with bones cut into small / medium pieces  
100 g plain yoghurt  
A handful of blanched almonds or cashew nuts ground to a paste  
2 large onions chopped  
Chilli powder, coriander powder, cumin, turmeric, pepper and garam masala  
A heaped teaspoon each of chopped ginger and garlic  
A few cloves, a stick of cinnamon, 6 cardamom pods  
1 large tomato chopped

- \* Sauteé the cloves, cinnamon and cardamom for a minute.
- \* Add the onions and saute till light golden.
- \* Add the ginger and garlic and the spice powders and saute for a few minutes.
- \* When the spices give out a nice aroma and the garlic smells good, add the chicken and salt to taste. Turn up the heat and let it release its juices.
- \* Add the yoghurt and tomato and allow it to cook covered on a low flame till the chicken is almost done (about 10-15 minutes). Add the nut paste and adjust seasonings.
- \* Can be served with rice or chapati/roti/tortillas.

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