

# Caribbean Chicken Curry

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## INGREDIENTS

2 tablespoons vegetable oil  
2 pounds chicken pieces  
1 teaspoon salt  
1 teaspoon curry powder  
1/2 teaspoon ground ginger  
1 clove garlic, minced  
1/2 cup raisins  
1 cup orange juice  
1 tablespoon corn flour  
1 tablespoon sugar

## ORANGE RICE

1 cup white rice  
1/2 cup chopped cashews  
2 tablespoons grated orange peel

- In large frying pan, heat the oil, add the chicken pieces and brown.
- Drain off the fat; then sprinkle the chicken with salt, curry powder, ginger, garlic and raisins.
- In small bowl, combine the orange juice, corn flour and sugar and mix until free of lumps.
- Pour over the chicken, cover and cook over low heat, turning several times, until chicken is tender, about 45 minutes.
- About 20 minutes before the chicken is completely cooked, prepare the rice according to package directions.
- Stir the cashews and orange peel into the cooked rice; keep rice mixture warm.
- When the chicken is tender, remove to a serving platter, simmer the sauce to thicken and then spoon over the chicken.
- Serve the curry and the orange rice in separate serving dishes.

Serves 6