

Her Majesty's Coronation Chicken

Serves: 4-6

Ingredients:

1 Tbsp. vegetable oil

1 small onion, peeled and finely chopped

1 Tbsp. mild curry paste (such as Patak's)

1 Tsp. tomato puree

1 Tbsp. red wine

½ cup chicken stock

1 bay leaf

Sea salt and black pepper

1 Tsp. sugar

Juice of ½ a lemon

2 cups mayonnaise

4 Tbsp. apricot jam

1 lb. cooked chicken, diced

2 Tbsp. toasted flaked almonds

1. In a frying pan, heat the oil to hot, not burning. Add the onion and cook on a low heat for 3- 4 minutes. Stir in curry paste and cook for a further 2 minutes. Stir in the tomato paste.
2. Remove from the heat and stir in the red wine, chicken stock and bay leaf. Season with salt and black pepper return to the heat and bring to a fast boil.
3. Stir in the sugar followed by the lemon juice and simmer on a gentle boil for 5 - 10 minutes. Strain the sauce through a sieve into a bowl and leave to cool.
*For a faster cooling, place the bowl into a larger bowl filled with Ice and water and stir frequently.
4. Slowly add the curry sauce mixture to the mayonnaise, and stir in the apricot jam. Place the cooked chicken into a large bowl, pour over enough sauce to coat the chicken. Any remaining sauce can be frozen for future use.
5. Serve the Coronation Chicken with a rice salad, or as a filling for a baked potato, in sandwiches or stuffed into pita bread.