



## Chicken and Eggs in a Golden Curry (*Kuku Paka*)

This recipe from Mumtaz Rahemtulla, a fourth-generation Kenyan of Indian (Gujarati) descent, is widely known by its Swahili name, *kuku paka*. It shows up on Indian menus as well—not surprising considering the Swahili culture combines African, Arab, and Indian influences. Rich and savory, *kuku paka* is easy to prepare for a family meal or a casual dinner with friends. The sauce also tastes great with boiled corn—on the cob or just the kernels—which is called *corn paka*.

*Time: 1¼ hours (45 minutes active) plus marinating*

*Makes: 6 servings as part of a multicourse family-style meal*

- Two 13½-ounce cans coconut milk, divided
- 2 teaspoons minced garlic (2 cloves), divided
- 2 teaspoons grated fresh ginger (from a 1-inch piece), divided
- 1½ teaspoons salt, divided
- 3- to 4-pound broiler-fryer chicken, skinned and cut into 12 to 14 pieces; or 3 pounds chicken parts (a combination of bone-in thighs and drumsticks works well here)
- ¼ cup loosely packed cilantro leaves, chopped
- ½ teaspoon ground turmeric
- 3 red or green Thai chilies, cut into thin rounds
- 6 hard-boiled eggs

- ☞ In a large bowl, mix 1 can of coconut milk, 1 teaspoon of the garlic, 1 teaspoon of the ginger, and 1 teaspoon of the salt. Add the chicken and use your hands to coat each piece evenly with the marinade. Cover and marinate in the refrigerator for at least 6 hours, or preferably 12.
- ☞ Position a rack 4 to 6 inches from the heat source and preheat the broiler. Using tongs, pick up each piece of chicken and allow excess marinade to drip off. Place the chicken pieces on a broiler rack set on top of a baking pan lined with foil to catch the drippings. Reserve the leftover marinade.
- ☞ Broil the chicken for 8 to 10 minutes on each side, or until nicely browned. The pieces will not cook at the same rate so remove them as they are done to avoid overbrowning. (The chicken does not have to be cooked through because it will simmer for another 30 minutes.)





☞ In a large and wide heavy-bottomed pot or Dutch oven, mix together the leftover marinade, the remaining coconut milk, garlic, ginger, and salt, along with the cilantro, turmeric, and chilies. Bring to a boil over medium heat. Add the chicken and eggs and simmer over low heat, turning once or twice during cooking to coat evenly, until the chicken and eggs have turned golden yellow and absorbed most of the sauce, about 30 minutes. Serve immediately with freshly steamed basmati rice.

