

This is my "curry" recipe. It's not a true curry although it includes curry powder as one of the ingredients. It is definitely an Indian dish.

"Casablanca Chutney Chicken"

Yield: 4 servings

1 lb. boneless chicken breasts, cut into 3/4 inch pieces	2 garlic cloves, minced
1 can chicken broth (14 1/2 ounces)	1/2 tsp. curry powder
1/3 cup finely chopped onion	1/4 tsp. crushed red pepper flakes
1/3 cup chopped sweet red pepper	1/4 tsp. cumin
1/3 cup chopped carrot	1/4 tsp. cinnamon
1/3 cup chopped dried apricots	1/4 tsp. ground cloves
1/3 cup chopped dried figs	2 Tbsp. minced fresh parsley
1/3 cup golden raisins	2 Tbsp. minced fresh mint
2 Tbsp. orange marmalade	1 Tbsp. lemon juice
1 Tbsp. mustard seed	4 Tbsp. chopped pistachios

1. In A 3 quart slow cooker, combine the first 16 ingredients. Cover and cook on low for 7 - 8 hours or until the chicken is tender. The original recipe called for chicken thighs; when using breasts, less time (maybe 2 hours) is needed for the chicken - but the other ingredients still need the 7 - 8 hours.)
2. Just before serving stir in the parsley, mint and lemon juice and heat through. Sprinkle each serving with pistachios.