

*-Master Series Recipes-*

By Jason D. Hall, CMC

Category: Cucimix/Firex -30

Yield: 40 portions

***Chicken Curry Prep for Automation***

*Phase 1:*

6oz Colorado Mills Sunflower Oil

*Phase 2:*

4 lbs yellow onions, large diced

2oz crushed garlic cloves

*Phase 3:*

2lbs red peppers, medium diced

1lbs carrots, peeled and sliced thin on a bias

1lbs celery, sliced on a bias

1lbs vine ripe tomato, seeded and diced

2oz tomato paste

*Phase 4:*

10lbs of chicken thigh, cleaned and large diced

1tabespoon salt

2tablespoons masala

1tablespoon smoked paprika

1tablespoon sugar

2 teaspoons ground black pepper

2 teaspoons turmeric

½ teaspoon cinnamon, ground

1tablespoon coriander seed, ground

16 oz Greek yogurt

*Phase 5:*

1.5 quarts chicken stock

*Phase 6:*

1 12oz cans coconut milk

*Phase 7:*

2 quarts Greek yogurt

Prep each phase of food product and stage accordingly.

With phase 4 place the chicken in a non-reactive container. Blend all the spices together. Marinate the chicken in the 16oz of yogurt and 3 tablespoons of the spice blend. Reserve the remaining spice blend for cooking.