

Camp Curry Chicken

Serves: 6-8 people | **Cook Time:** 40 minutes | **Difficulty:** Medium

Equipment Needed:

- 12-inch Dutch oven with lid
- Sharp knife and cutting board
- Can opener
- Large spoon

Ingredients:

Ingredient	Amount	Notes
Chicken thighs	3 lbs, boneless skinless	Cut into chunks
Coconut milk	2 cans (14 oz each)	Full fat
Diced tomatoes	1 can (14.5 oz)	Fire-roasted preferred
Yellow onion	1 large, sliced	Thinly sliced
Bell pepper	1 large, sliced	Any color
Garlic	6 cloves, minced	Fresh only
Fresh ginger	2 tbsp, minced	Or 1 tsp ground
Curry powder	3 tbsp	Quality blend
Turmeric	1 tsp	For color
Cayenne pepper	1/4 tsp	Adjust to taste
Salt	1 tsp	To taste
Brown sugar	2 tbsp	Balances spices
Vegetable oil	2 tbsp	For cooking
Jasmine rice	3 cups, cooked	For serving
Cilantro	1/2 cup, chopped	For garnish

Complete Cooking Steps:

Step 1: Setup and Prep (10 minutes)

Set up 22 coals, with 8 on top and 14 on bottom, to achieve a temperature of 375°F.

Slice the onion and bell pepper thinly, mince the garlic and ginger fresh. Open coconut milk and tomato cans.

Step 2: Brown the Chicken

Heat the oil in a Dutch oven until it shimmers.

Brown chicken chunks in batches, 3-4 minutes per side, until golden brown on most sides. Don't overcrowd the pot.

Step 3: Build Aromatic Base

Add sliced onion and bell pepper to the same pot, using the chicken drippings.

Add minced garlic and ginger, cooking 30 seconds until fragrant. Add curry powder, turmeric, and cayenne, stirring 30 seconds.

Step 4: Create Curry Sauce

Pour in coconut milk, scraping up any browned bits from bottom.

Return browned chicken to the pot and bring to a gentle boil.

Step 5: Simmer and Finish

Reduce the heat by removing 6 coals to maintain a gentle simmer.

Cover and cook for 15-20 minutes, or until the chicken is tender and cooked through. Stir every 5 minutes and adjust the heat if needed to prevent sticking.

Step 6: Final Seasoning and Serve

Taste curry and adjust seasoning with salt, pepper, or additional curry powder as needed.

Sauce should be rich and creamy. Serve over cooked jasmine rice and garnish with fresh chopped cilantro.

Serving Suggestions:

- Serve over jasmine or basmati rice
- Great with naan bread or flatbread
- Add yogurt or sour cream to cool down.

