

Kugel (Noodle Pudding) Chicken Curry with Mango Chutney, Coconut, Bacon and Peanut Garnish

Recipe submitted by Ken Miller

Nationality/Ethnicity – Burmese

The Story Behind the Recipe

During the late 1950's I had occasion to be living in London, England, while in the USAF. The English family next door had a son who was a lieutenant in the British Armed Forces. He had recently returned from serving in what was then known as Burma. His family had a welcome-home affair that included this authentic recipe he had brought back from the Far East. His recipe used rabbit--far more plentiful in Burma. I substituted chicken--far more plentiful in the U.S.

Ingredients:

- Two 1½ -pound whole chickens
- 2 large onions, diced
- 4 cups diced celery
- 4 cans Campbell's mushroom soup
- 3 tablespoons fresh curry powder
- 1 quart reserved chicken broth
- 1 pound bacon, diced, fried and drained
- 1 small can Spanish peanuts
- 1 package shredded coconut
- 1 jar mango chutney
- 2-4 cups cooked white rice

Preparation Directions:

Clean and cook chickens in large pot with 2 cups each of diced celery and onion. Season liberally with salt and pepper. When chicken is cooked, allow to cool and separate meat from bones, taking care not to include any fat or gristle, and set aside. Strain and reserve broth.

Combine the onions, celery, soup, curry powder and chicken broth and cook until vegetables are tender and mixture is the consistency of a thick spaghetti sauce. Add more broth if necessary. When proper consistency, add de-boned chicken. Cook on low setting, stirring frequently, until serving temperature. In the meantime, fry the bacon and cook the rice. To serve, prepare warm plates with ½ cup of rice in center of each plate. Pour approximately 1½ cups of chicken mixture over rice. Garnish liberally with ½ cup each of bacon and coconut. Top with handful of Spanish peanuts. Spread a couple of tablespoons of the mango chutney on edge of plate. Serve immediately. Serves 4 to 8 people.