**Indian Chicken Curry**

3-4 tablespoons olive oil (peanut oil?)
1 small onion, chopped
2 cloves garlic, minced
1/4 c curry powder
1 tsp garam masala (optional)
1 teaspoon ground cinnamon
1 teaspoon paprika
1 bay leaf
1 tsp grated fresh ginger root or 3/4 tsp gr ginger
salt to taste
2 skinless, boneless chicken breast halves - cut into bite-size pieces
1 tablespoon tomato paste
1 cup plain yogurt
3/4 cup coconut milk
1/2 lemon, juiced
1/2 teaspoon cayenne pepper (Indian/Thai red pepper?)

Directions:
Heat olive oil in a skillet over medium heat. Saute onion until lightly browned. Stir in garlic, curry powder, cinnamon, paprika, bay leaf, ginger, sugar and salt. Continue stirring for 2 minutes. Add chicken pieces, tomato paste, yogurt, and coconut milk. Bring to a boil, reduce heat, and simmer for 20 to 25 minutes. Remove bay leaf, and stir in lemon juice and cayenne pepper. Simmer 5 more minutes.

Source: <http://allrecipes.com/recipe/46822/indian-chicken-curry-ii/>

Results:
10/17/15 Tried it as a base for salmon using some old mild curry seasoning on the spice shelf. The seasoning didn't smell very strongly of curry, so I used a lot (5 tbsp?). Also used a tsp of red chile powder, which ended being the dominant flavor. I shredded the salmon, but should have cut it into cubes for a better texture. Used a powdered mix for the coconut milk. The taste was okay, but it wasn't red curry with salmon. It was pretty thick (almost like muffin batter) instead of soupy.