

## Ingredients

- 1 medium-sized hard body chicken – cut into 8 pieces
- 1 large onion – chopped
- ½ cup celery - chopped
- 1 beef and 1 chicken stock cube
- 2 large bay leaves
- 1 tbsp. curry powder
- 1 tsp. Portuguese Chicken Spice
- 1.8l boiling water (more or less if needed)
- Salt & pepper

## Method

1. In a large pot, add the chicken, stock cubes, bay leaves, curry powder, Portuguese Chicken Spice, salt and pepper. Add 500ml boiling water and cook on medium heat until the water subsides. Gradually keep adding water as it subsides in quantities of about 500ml or so. You should repeat this for approximately 60 minutes testing to see if the chicken is getting tender.

2. After about 60 minutes, add in the onion and celery. Mix it into the chicken, add about 200-300ml of water, cover and cook for a further 30 minutes on medium heat. Keep adding bits of water until the chicken is cooked to your liking. A flavourful, runny gravy should form at the bottom of the pot. Reduce the stove to low and allow the chicken to simmer in the gravy for about 15 minutes or more if needed.

3. If you cook the chicken for too long, it'll go hard. You want it to be fully cooked and still moist and succulent. Because the sizes vary, you will have to keep a close eye on the chicken as cooking time might vary.