

Chicken Mogo Recipe (Cassava Chicken)

Ingredients:

2 lbs (12 pieces) chicken drumsticks with bones (without bones about 1.5 lbs chicken meat)
3/4 lbs of cassava (cut into small pieces)
400 ml of coconut milk
1/2 a cup corn oil
1 medium chopped onion
1 table spoon coriander paste
1 table spoon garlic paste
1 table spoon ginger paste
1 tea spoon salt
1 tea spoon black pepper
1 tea spoon of ground cumin
1 tea spoon of ground coriander
1 tea spoon Allspice
1/2 a tea spoon dried mint powder
1 table spoon homemade tamarind sauce
1 table spoon homemade green pepper hot sauce
1/2 a cup of small chopped green, yellow, and red bell peppers.

Method:

Take 6 drum sticks of chicken and boil in hot water with half a tea spoon of salt for 45 minutes on medium heat. Remember to save the chicken broth when finished.

Take other 6 drum sticks of chicken and mix it well with half a tea spoon of salt, half a tea spoon of black pepper, 1 table spoon of garlic paste, 1 table spoon of ginger paste, 1 table spoon of coriander paste. Cover the drum sticks with the mix of spices well and bake them in a pan for 45 minutes at 320 degrees Fahrenheit.

Let the drum sticks cool down and then debone them separately and store them in different bowls.

Now take a large pan or pot and heat half a cup of oil in it on high heat. Put chopped onion in the hot oil and keep stirring till it becomes light brown. As you start smelling the burning of the onion put homemade tamarind sauce, homemade green pepper hot sauce and 200 ml of

coconut milk in it and mix it well. Now put the cassava in the pan. Add about a cup of chicken broth which was saved from the boiled chicken drum sticks. Cover the pan with a lid and turn the temperature to medium and cook for about 15 minutes. (Cassava takes long time to cook hence we cut them in small pieces and cook them extra). Keep checking and stirring every 5 minutes to make sure there is enough liquid in the pan and the cassava and spices do not stick at the bottom.

After 15 minutes open the lid. Add the rest of the coconut milk from the can in the pan. Also add about 1 more cup of chicken broth in the pan. Now add half a tea spoon of salt, half a tea spoon of black pepper, 1 tea spoon of ground cumin, 1 tea spoon of ground coriander, 1 tea spoon of allspice, half a tea spoon of ground dried mint. Stir and blend all the spices together. Then add all the pre-cooked chicken to the pan. Stir the whole mix well and again cover the pan with the lid and let it cook on medium heat for 15 more minutes. Again keep checking every 5 minutes to make sure nothing sticks at the bottom of the pan. If the chicken and spices start to stick at the bottom you can lose the taste of the Mogo.

After 15 minutes are over open the lid and check the cassava to see if it is cooked well. In our case it had and that's when you shut the stove top and let the Mogo cool down. Once it is cooled down put it in a separate bowl and add half a bowl of chopped green, yellow and red bell peppers as garnishing. Now your Chicken Mogo is ready to eat.

You can eat it with white rice, roti, bread, pita etc. This Cassava Chicken really turned out tasting great.

Try it and enjoy.

Chef Pops