



Recipe is courtesy of Andrea Ngyen from her web site Viet World Kitchen

<https://www.vietworldkitchen.com/blog/2019/01/turmeric-ginger-chicken-broth-recipe.html>

This recipe is from Chandra Ram's [*The Complete Indian Instant Pot Cookbook*](#) (Robert Rose, 2018). I added regular stovetop pressure cooker instructions in case you're doing it differently. And, if you like, after the broth is done and you unlock the cooker, skim some of the flavorful fat from the top and save it for cooking other foods, like greens or fried rice!

Servings: 6 to 8

Ingredients

- 2 tablespoons black peppercorns crushed
- 2 tablespoons coriander seeds
- 1 tablespoon cumin seeds
- 1 tablespoon ground turmeric
- 15 fresh curry leaves torn into pieces
- 2 serrano chiles chopped
- 2 onions chopped
- 4- inch piece ginger unpeeled and sliced
- 6 garlic cloves peeled and smashed
- 3 pounds chicken bones see Note, below
- 2 chicken feet optional
- 1/4 cup freshly squeezed lemon juice
- Water
- Kosher salt optional

Instructions

1. Using the **Sauté** function on **High**, toast the peppercorns, coriander seeds, cumin seeds, turmeric and curry leaves in the inner pot, stirring, for 1 to 2 minutes, until fragrant. Add the chiles, onions, ginger, garlic, chicken bones, chicken feet (if using) and lemon juice. Pour enough water over the bones to cover them by 1 inch (about 8 cups); secure the lid. (When making this in a regular stovetop pressure cooker, set it over medium high heat to aromatize the spices; then add the other ingredients, increasing the water to about 9 cups, and lock on the lid.)
2. Using the **Soup** function on Normal, cook the broth for 2 hours. (Bring a stovetop pressure cooker to high pressure, adjust the pressure to steady it, then cook for 2 hours.)
3. Once the cooking is complete, let the pressure release naturally (about 30 minutes).
4. Pour the broth through a fine-mesh sieve (or a colander lined with cheesecloth). Taste and add salt, if needed. Serve immediately or let cool and store in an airtight container in the refrigerator for up to 5 days.

Notes

If you want to roast your chicken bones for a richer-flavored broth, place them on a rimmed baking sheet or roasting pan in an even layer. Roast at 375°F (190°C) for 15 minutes, until lightly browned