

most of us don't have to travel far to find a roast chicken.

Served whole or cut into serving pieces, rotisserie chicken is great for on-the-fly weeknight suppers. But with a little time, it's easy to take the meat off the bone and use the cooked bird as an ingredient in a more complicated recipe.

Look for a plain-flavored, full-breasted chicken. Juicy, of course.

you may want to use if the recipe calls for broth).

- Look for a large, full-breasted chicken. It has more meat, of course, but it also has less waste and is less likely to dry out under a heat lamp or in a hot box.

- Pull the chicken from the bone as soon as you get home. It's easier to separate while warm, it saves room in the fridge, and you can start your recipe without delay.

- If you have time, dump the bones, skin and accumulated juices into a soup kettle, barely cover with water, and bring to a simmer. In 30 minutes, you'll have a pot of stock that tastes like it's been simmering for hours.

- Use shredded chicken to top pizzas, flavor pasta and rice, toss in salads, or beef up soups. I especially like it for curry and enchiladas — dishes I might not have time to make from scratch.

One final piece of advice: At the checkout, double-bag the bird in plastic and keep it upright — a cardboard box is even better. It's no fun cleaning chicken juice off car seats. **VZ**

Fragrant Chicken Curry

- 2 Tbs. curry powder
- 1 tsp. ground ginger
- ½ tsp. cinnamon
- ¼ tsp. ground cloves
- ¼ tsp. cayenne pepper
- 2 Tbs. vegetable oil
- 1 large onion, halved and thinly sliced
- 3 garlic cloves, minced
- 1 rotisserie chicken, skinned and boned, meat pulled into large chunks (3½ to 4 cups)
- 1 13.5-ounce can light coconut milk
- 1 14.5-ounce can diced tomatoes
- 1 14.5-ounce can chicken broth

To serve: Cooked basmati rice, chopped fresh cilantro and mango chutney

Mix spices in small bowl. Heat oil in a Dutch oven or small soup kettle over medium-high heat; add onion and sauté until golden, 8 to 10 minutes. Add garlic; sauté until fragrant, about 30 seconds. Add spices; toast until fragrant, 30 seconds to 1 minute. Add chicken; stir until completely coated with spices. Add coconut milk, tomatoes and broth. Bring to a simmer; cook uncovered until flavors blend and stew is thick, about 20 minutes. Remove from heat, sprinkle with