

# Every Aiyanar Horse is Unique

Take a look at a variety of other Aiyanar Horses from Southern India to see how unique they all are! Some are left as fired terra-cotta clay, others are creatively painted. You can also see how the horses are posed differently as well. Some are standing still as stern yet powerful guardians, while others are galloping through the air.



# Aiyanar Horse Family Guide



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In July 1990, the Syracuse Indian Community and the Everson Museum of Art welcomed Mr. M. Palaniappan, an award-winning and renowned potter from Tamil Nadu, India. While in Syracuse, Mr. M. Palaniappan created a ceramic sculpture of an Aiyanar Horse for the Everson Museum's permanent collection.

## What is an Aiyanar Horse?

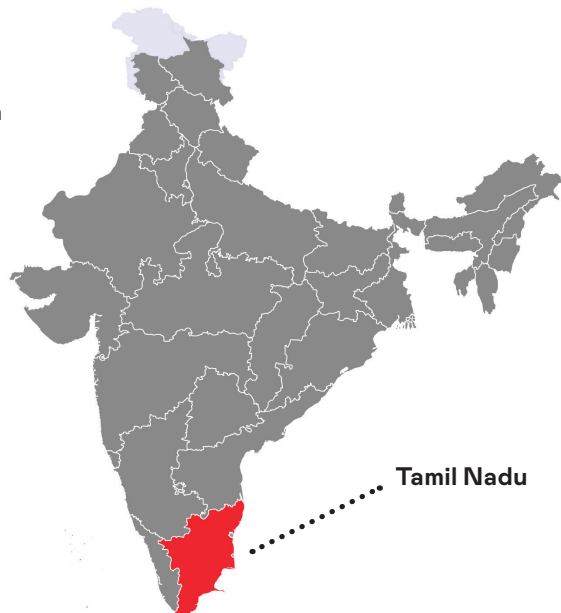
In Tamil Nadu, located in Southern India, almost every village has a shrine to Lord Aiyanar. Aiyanar is the son of Shiva and Vishnu, two important Gods in Hinduism, the largest religion in India. Aiyanar represents a kingly figure riding a horse or an elephant. Because of this, villagers place large ceramic horses in their towns so that Aiyanar will be able to ride around their village at night, looking after its safety.

## What is a Shrine?

In Hinduism, a shrine is a place where gods or goddesses are worshipped. Shrines are typically located inside Hindu temples of various forms or within a village. Most Hindu families have a household shrine as well.

## Where is Tamil Nadu, India?

Map of India



Tamil Nadu

# The Taste of Tamil Nadu Chettinad Chicken Recipe

Chicken Chettinad is a classic Indian recipe from the cuisine of Chettinad, a city in Tamil Nadu where Aiyanar Horses can be found.

## Ingredients

1 tbsp poppy seeds	2 tbsp oil
1 tsp coriander seeds	10 curry leaves
1 tsp cumin seeds	2 onions sliced finely
1 tsp fennel seeds	1 star anise
3 dry red chilies	2 tomatoes
3cm piece of cinnamon	½ tsp turmeric
2 cardamom pods	1 tsp chili powder
3 cloves	8 chicken thighs, skinned
¾ cup grated coconut	2 limes
2 tsp ginger, crushed	Handful of fresh coriander
2 garlic cloves, crushed	leaves, chopped

## How to Make Chicken Chettinad

1. Heat a large pan and roast the poppy, coriander, cumin and fennel seeds, dry red chilies, cinnamon, cardamom, cloves, and coconut for 3-4 minutes.
2. Remove from heat and transfer to a bowl. Once cooled, grind to a fine powder.
3. In a large pan, heat the oil and add the curry leaves until crisp. Add sliced onions and fry until they are light brown, then add the crushed garlic and ginger.
4. Add the ground spices and star anise and fry for 1 minute before adding a splash of water.
5. Chop and add the tomatoes, turmeric, salt, and stir in the chili powder.
6. Add the chicken, cover, and leave to simmer on the lowest setting until it is tender about 25 minutes.
7. Once the chicken is cooked through, squeeze in the lime juice and remove it from the heat. Add fresh coriander and serve.

