



Butter Chicken

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INGREDIENTS:

1st Marination:

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|---------------------------|-----------|
| Boneless chicken | 400 grams |
| kashmiri red chili powder | 1 tsp |
| Lemon juice | 1 tsp |
| Salt | to taste |

2nd Marination:

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| Yogurt, thick | ½ cup |
| Ginger & Garlic Paste | 2 tsp |
| Red Chili Powder | ½ tsp |
| Garam Masala | ½ tsp |
| Salt | to taste |
| Mustard Oil (or Canola) | 2 tsp |

For Butter Gravy

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| Tomatoes, medium | 12 |
| Butter | 4 tbsp |
| Green Cardamoms | 4 pods (each pod contains 10-12 seeds) |
| Mace (javitri) | pinch |
| Ginger & Garlic paste | 2 tsp |
| Salt to taste | |
| Red chili powder (Degi Mirch) | 1 tsp |
| Dried Fenugreek leaves | ¼ tsp |
| Honey | 1 tbsp |
| Fresh cream | 3 tbsp |

PREPARATION:

- 1) Apply a mixture of red chili powder, lemon juice and salt to the chicken pieces and set aside for half an hour in the refrigerator.
- 2) Hang the yogurt in a muslin cloth for fifteen to twenty minutes to remove extra water. Add the ginger and garlic pastes, red chilli and garam masala powders, salt and mustard oil.
- 3) Apply this marinade to the chicken pieces and place them in the refrigerator for three to four hours
- 4) Preheat the oven to 200°C/400°F. String the chicken pieces onto skewers and cook in the preheated oven or a moderately hot tandoor for ten to twelve minutes or until almost done.
- 5) Baste with the butter and cook for another two minutes. Remove and set aside.
- 6) To make the butter sauce, heat the butter in a non-stick pan. Add the green cardamoms.
- 7) Sauté for two minutes, add the ginger and garlic pastes and sauté for two minutes. Add the fresh tomato puree, red chilli powder, salt and half cup of water.
- 8) Bring the mixture to a boil. Reduce the heat and simmer for ten minutes. Add the honey and fenugreek leaves
- 9) Add the cooked tandoori chicken pieces. Simmer for five minutes and add the fresh cream. Serve hot with Naan bread.

All ingredients are available at Superstore in the international isle.

