



## Butter Chicken

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### INGREDIENTS:

#### 1<sup>st</sup> Marination:

Boneless chicken  
kashmiri red chili powder  
Lemon juice  
Salt

400 grams  
1 tsp  
1 tsp  
to taste

#### 2<sup>nd</sup> Marination:

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

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.

