

INDIAN BUTTER CHICKEN

Prepared by: Rhonda O'Dell, January 2018

MARINADE

¼ teaspoon turmeric	1 teaspoon minced garlic
½ teaspoon paprika	1 teaspoon minced ginger
¾ teaspoon cumin	½ teaspoon ground coriander
1 tablespoon oil	Salt, to taste
½ teaspoon cayenne pepper	Pepper, to taste

Put all ingredients in a bowl or bag with the chicken. Put the chicken in the fridge for 15 minutes while making the sauce.

SAUCE

1 tablespoon butter
½ cup milk
¾ cup water
½ teaspoon cayenne pepper
1 tablespoon fenugreek leaves (kasoori methi)
100 ml cream
½ cup pureed tomatoes
¼ teaspoon salt
3 tablespoons sugar

(I usually double the sauce recipe but only put an extra ¼ teaspoon of cayenne pepper in.)

In a saucepan, combine all the sauce ingredients and cook on low heat. Stir occasionally for about 20 minutes. The sauce will get thicker and the butter will separate.

After chicken is marinated, add the chicken to the sauce and let simmer for an hour and a half. The longer you simmer, the more tender it becomes. You can simmer for 2 hours.

Rhonda's Notes: I would make this again but use half of the sugar suggested. The recipe didn't say how much chicken to use so I used 6 chicken breasts.

