

## **Butter Chicken in Three Easy Steps:**

### **The Chicken**

2 lbs boneless and skinless chicken

#### Marinade

12 cloves garlic

2 inches ginger

2 tsp coriander powder

Lime juice – 2 limes

4 tbsp canola oil

2 tbsp white vinegar

1 tsp cumin whole or ground

½ cup yogurt

1 tbsp red chili powder

Salt to taste

- all Marinade ingredients except the salt into blender and puree. Add salt to taste such that Marinade has a salty tinge. Put chicken in bowl, add Marinade, mix to coat thoroughly and refrigerate for 4 hours.

#### Basting

2 tsp ghee

1 tsp dry fenugreek leaves

1 tsp dried mango or lime powder

1 tsp roasted black cumin powder

Salt to taste

#### Garnish

Pinch of Garam Masala

½ fresh lime

- mix all ingredients together and have basting brush ready
- Prepare the marinated chicken either by grilling, broiling (cover with foil so as not to burn) or baking in a hot oven (350°F) until done. Baste regularly with Basting. Once done, set aside and garnish with sprinkle of Garam Masala and light drizzle of fresh lime juice.

## **The Butter Sauce**

### Butter Sauce

3 oz unsalted butter  
2 tbsp sugar  
4 tbsp fresh lime juice  
4 green chilies – slit  
6 tomatoes – cut into wedges  
2 tbsp whipping cream – unwhipped

- in a pot, melt butter and sugar over a medium-high to high heat until brown (not burnt); add lime juice (watch out for splutters and splashes!!) and quickly follow with green chilies and let cook for a minute, add tomatoes and reduce to medium heat and cook until tomatoes break down, add cream and reduce to a slow simmer. Set aside.

## **The Chicken Goes Into the Butter Sauce**

2 oz unsalted butter  
1 tsp red chili powder  
4-6 green chilies – fine cut  
6 firm tomatoes – quartered  
2 inches ginger – grated

- in a pot, melt butter over medium-high heat, add red chili powder and Butter Sauce, bring to boil, reduce to medium heat, add the chicken, tomatoes green chilies and ginger. Simmer for 10-15 minutes.
- Remove to a serving dish, add small specks of butter, pinches of roasted cumin powder and finely chopped coriander as garnish.

Serve with plain Basmati rice or Naan (or both).