

Butter Chicken

Ingredients

- 1/3 cup yougurt
- 1 Tbsp tandoori masala
- 1 1/2 lbs. boneless, skinless chicken thighs, cubed
- 1/2 yellow onion, chopped
- 1" ginger, peeled
- 1 clove garlic, peeled
- 3 Tbsp oil, divided
- 2 tsp garam masala
- 1/4 tsp Kashmiri chili powder or hot paprika
- 1 cup tomato sauce
- 1 cup whipping cream
- 2 Tbsp ghee
- 1 tsp dried feugreek leaves
- 1 tsp salt

Directions

Place yogurt and tandoori masala in a large bowl and mix well. Add chicken and toss until it's all coated. Put in the fridge and marinate for one hour. Drain and discard the marinade.

Using an electric blender, puree together the onion, ginger, garlic and 2 Tbsp water. Set aside.

Heat 1 Tbsp oil in a large frying pan over medium heat. Add chicken and brown on all sides. Using a slotted spoon, remove chicken from the pan and set aside.

Add the additional 2 Tbsp of oil to the pan and heat over medium heat. Add the onion puree and fry until the liquid is evaporated, about 3 minutes. Stir the garam masala and chili/paprika and cook for one more minute. Add chicken and cream and bring to a boil. Add tomato sauce, cream, ghee, fenugreek and salt. Reduce heat to low and simmer, uncovered, for 15 to 20 minutes or until the chicken is cooked through.

<http://www.marga.org/food/int/haryana/butter.html>