

BUTTER CHICKEN

Last Modified: 06/06/2010

PREP: 24 Hrs
COOK: 30 Min
STOVETOP

F EASY

INDIAN

MAKES 4 SERVINGS

| QUA | MEASURE | INGREDIENT | PROCESS |
|-------------------|---------|-----------------------------------|------------|
| 1 1/2 | Pounds | Boneless Skinless Chicken Thighs | Bite Sized |
| OR IF TIME ALLOWS | | | |
| 4 | Whole | Boneless Skinless Chicken Breasts | Bite Sized |
| 8 | Tbsp | Fresh Cilantro Leaves | Chopped |

MARINADE

| | | | |
|-----|------------|----------------------------------|-------------|
| 1/2 | Cup | Plain Yogurt | |
| 1 | Tsp | Ground Turmeric | |
| 2 | Inch Piece | Fresh Ginger (Peeled) | Microplaned |
| 2 | Tbsp | Garlic | Microplaned |
| 1 | Tbsp | Garam Masala | |
| 1 | Tsp | Ground Cumin | |
| 1 | Tsp | Chili Powder (Mild, Medium, Hot) | To Taste |
| 1 | Tsp | Kosher Salt | |

CHICKEN SAUCE

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|-------|------------|--|-------------|
| 1/2 | Tsp | Dried Fenugreek Leaves (Kasoori Methi) | Crushed |
| 1 | 14 Oz | Can Petite Diced Tomatoes (Heinz) | Crushed |
| 2 | Tbsp | Olive Oil | |
| 2 | Tbsp | Ghee (Clarified Butter) (See Recipe) | |
| 1 | Large | Yellow Onion | Diced |
| 2 | Tbsp | Garlic | Microplaned |
| 2 | Inch Piece | Fresh Ginger (Peeled) | Microplaned |
| 1 1/2 | Tsp | Ground Cumin | |
| 1 1/2 | Tsp | Garam Masala | |
| 1 | Tsp | Ground Coriander | |
| 1 | Tsp | Chili Powder (Mild, Medium, Hot) | To Taste |
| 1 | Cup | Heavy Cream | |
| 1 | Tbsp | Granulated Sugar | |
| 1 | Tsp | Kosher Salt | To Taste |

PREPARATION

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| FACTOID | Butter Chicken (Murgh Makhani) is one of the most popular Curries in any Indian Restaurant. Aromatic golden chicken pieces drowning in an incredibly creamy, silky smooth Curry Sauce. This Butter Chicken recipe is among the best ones you will ever try! Unbelievably easy to make and only as spicy as your taste buds desire. I enjoyed this many times at a small Mom 'n Pop Indian Restaurant in Manchester England. |
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BUTTER CHICKEN

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| TOOLS | <ul style="list-style-type: none"> 1) Medium Mixing Bowl 2) Large Zip Lock Bag 3) Stick Blender 4) Cast Iron Skillet |
| PREP | <p>DISH</p> <ul style="list-style-type: none"> 1) Chop the Cilantro Leaves and set them aside. |
| PREP | <p>MARINADE</p> <ul style="list-style-type: none"> 1) Rinse & pat the Chicken Dry, Cut into bite-sized pieces and set it aside. 2) Peel and microplane the Ginger and set it aside. 3) Microplane the Garlic Cloves and add them on top of the Ginger. |
| PREP | <p>CHICKEN SAUCE</p> <ul style="list-style-type: none"> 1) Peel and microplane the Ginger and set it aside. 2) Microplane the Garlic Cloves and add them on top of the Ginger. 3) Dice the Yellow Onion and set it aside. |
| 1 | <p>The Day Before: In a medium mixing bowl, thoroughly mix together the Marinade ingredients. Add the Marinade and Chicken Pieces into a zip-lock bag, squeeze out the air, seal and marinate overnight, squeezing every so often to recoat. Overnight is by far best ESPECIALLY if using Chicken Breasts. You can get away with as little as 2 hours if you're using Thigh Meat.</p> |
| 2 | Heat the Oil in a Cast Iron skillet over medium high heat until the Oil just begins to shimmer. |
| 3 | Using tongs, remove the Chicken Pieces from the Marinade and brown them on all sides (Do NOT overcrowd the pan). Do in small batches. The Chicken will finish cooking in Step #6. Set the Chicken Pieces aside to keep warm. Pour off and discard any Oil left in the skillet - Do NOT remove the Fond. |
| 4 | Heat the Ghee (Clarified Butter) in the skillet. Fry the Onion Slivers until they become transparent. Add in the Garlic and Fresh Ginger and fry until fragrant, about 3 minutes. Stir in the Dried Coriander, Cumin and Garam Masala and cook for 20 seconds while stirring. |
| 5 | Stir in the Tomatoes & Juice, Chili Powder and Salt and scrape the bottom of the skillet to release the Fond. Simmer, stirring occasionally until the Sauce thickens and becomes a deep red color, about 15 minutes. Use a Stick Blender to blend the Sauce until smooth. |
| 6 | Stir in the Cream, Sugar and Fenugreek Leaves. Return the Chicken to the skillet and cook for an additional 15 minutes or until the Chicken is cooked through and the Sauce is thick and bubbling strongly. |
| SERVE | On a warm dinner plate, add a bed of cooked Rice, spoon the Butter Chicken generously over the top, garnish with chopped Cilantro and serve immediately with several slices of crusty Bread. |