

CHICKEN TIKKA IN MASALA SAUCE

F EASY

Last Modified: 02/01/2010

PREP: 15 Min
COOK: 30 Min
STOVETOP

INDIAN

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1 1/2	Pounds	Boneless Skinless Chicken Thighs	Bite Sized
8	Tbsp	Fresh Cilantro Leaves	Chopped

MARINADE

1	Cup	Plain Yogurt	
1	Tsp	Ground Turmeric	
2	Inch Piece	Fresh Ginger (Peeled)	Minced
2	Tbsp	Garlic	Minced
1	Tbsp	Garam Masala	
1	Tsp	Ground Cumin	
1	Tsp	Kashmiri Red Chili Powder (Rani)	
1	Tsp	Kosher Salt	

MASALA SAUCE

1	Tsp	Ground Turmeric	
1	14 Oz	Can Tomato Puree (Heinz)	
2	Tbsp	Canola Oil	
2	Tbsp	Salted Butter	
1	Large	Yellow Onion	Diced
2	Tbsp	Garlic	Minced
2	Inch Piece	Fresh Ginger (Peeled)	Minced
1 1/2	Tsp	Ground Cumin	
1 1/2	Tsp	Garam Masala	
1	Tsp	Ground Coriander	
1	Tsp	Kashmiri Red Chili Powder (Rani)	
1	Tsp	Chili Powder (Mild, Medium, Hot)	To Taste
1 1/4	Cups	Heavy Cream	
1	Tbsp	Dark Brown Sugar	
1	Tsp	Kosher Salt	To Taste

PREPARATION

FACTOID	Chicken Tikka Masala is very similar to Butter Chicken. The major difference is that Tikka is a bit spicier than Butter Chicken. Easy to make in a creamy Curry Sauce. I enjoyed this many times at a small Mom 'n Pop Indian Restaurant in Manchester England.
TOOLS	1) Medium Mixing Bowl 2) Large Zip Lock Bag 3) Cast Iron Skillet

CHICKEN TIKKA IN MASALA SAUCE

PREP	DISH 1) Chop the Cilantro Leaves and set them aside.
PREP	MARINADE 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	CHICKEN SAUCE 1) Peel and mince the Ginger and set it aside. 2) Mince the Garlic Cloves and add them on top of the Ginger. 3) Finely Dice the Yellow Onion and set it aside.
1	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. Marinating overnight is by far best, but you can get away with as little as 2 hours.
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	Melt the Butter in the skillet. Fry the Onions until they become transparent. Add in the Garlic and Fresh Ginger and fry until fragrant, about 1 minute. Stir in the Dried Coriander, Cumin, Turmeric and Garam Masala and cook for 20 seconds while stirring.
5	Stir in the Tomato Puree, Kashmiri Chili Powder, 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 and Brown Sugar. 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. You may add hot water to thin the Sauce if necessary.
SERVE	On a warm dinner plate, add a bed of cooked Rice, spoon the Chicken Tikka generously over the top, garnish with chopped Cilantro and serve immediately with several slices of crusty Bread.