



Indian Style Butter Chicken

Source: adapted from Rachael Ray 7 April 2022
Bob and Robin Young *The Captain's Shack*, Boise, ID
Note: Recipe for Kashmir Curry Powder
<http://www.rockinrs.com/CS-Kashmir-Curry-Powder.pdf>
PDF: CS-Butter-Chicken.pdf **Serves:** 4 **Prep:** 45 min
Cook: 40 min **Total:** 1 hr 25 min

Ingredients - for the Chicken and Marinade:

1 ½ to 2 pounds boneless, skinless chicken Thighs or Breasts cut into bite-sized pieces
Sea Salt and fresh ground Black Pepper
½ c plain Greek yogurt
2 T *each* Garlic and fresh Ginger minced, or more
2 T Garam Masala
1½ T *each* Turmeric, Cumin and Sake
1 T Kashmir Curry Powder

Ingredients - For the Preparation:

1 T Olive Oil
2 T Butter
1 lg Red Onion, chopped
Sea Salt
2 T *each* minced Garlic and Ginger
1½ T ground Cumin
2 t *each* Garam Masala, Turmeric and Kashmir Curry Powder
One 14-ounce can Fire-Roasted Tomatoes
1 c Heavy Cream
1 T Honey
1 t Fenugreek Leaves, optional
Juice of 1 lime
A handful of Curry Leaves, optional

Garnish Choices: Pomegranate seeds, Thin sliced Scallions, Cilantro leaves

Directions – Chicken Marinade:

Season chicken and place in plastic food storage bag. Add the marinade ingredients and refrigerate overnight or a minimum of 30 minutes if making the same day.

Directions - For the preparation

Brown chicken in large nonstick skillet over medium-high heat in melted oil and butter. Brown in stages to prevent crowding pan, 3 minutes on each side. Remove to sizzle platter or baking sheet.

Add more fat, if necessary, and onion, season with salt and soften a few minutes, then add garlic, ginger and spices. Stir 1 to 2 minutes, add the tomatoes and simmer 5 minutes more. Puree in high-powered blender or food processor, add back to pan, add cream, honey, fenugreek leaves, chicken, juice of 1 lime and curry leaves, if using, and simmer at low heat for 8 to 10 minutes more.

Serve chicken on Basmati rice and top with garnishes of choice.