

# Chicken Makhani (Indian Butter Chicken)

V Blake 2020

## INGREDIENTS

- 1 tablespoon peanut or flax oil
- 2 tablespoons butter
- $\frac{1}{2}$  sm white onion, finely chopped (and optional shallots)
- 1 pound chicken thigh/breast meat cut in bite sized pieces
- 3-4 cloves minced garlic
- 1 tablespoon ginger paste
- 1 teaspoon chili powder and/or paste
- red or madras curry paste
- 1 tsp garam masala
- 1 tsp ground cumin
- 1 tsp ground coriander
- $\frac{1}{4}$  tsp cayenne pepper, or to taste
- hot/sweet paprika to taste
- 1 bay leaf
- S&P
- 2 tsp lemon juice
- 1 can diced tomatoes
- $\frac{1}{2}$  cup plain yogurt or sour cream
- $\frac{1}{2}$  cup cream
- chopped slivered almonds (or cashews)
- optional small golden raisins
- optional 1 tablespoon cornstarch
- chopped cilantro (or basil?)

## DIRECTIONS

Heat 1 tblsp oil & 1 tblsp butter in a large saucepan over medium high heat. Saute onion until soft & slightly brown - remove. Add 1 tblsp butter, turn heat to med hi and add chicken browning on all sides. When chicken is almost done ( $\frac{1}{2}$  of second side) add garlic, all pastes & all spices and squeeze lemon juice

Add a few tablespoons of water (or wine) and use the liquid to deglaze, scraping up any bits of cooked chicken or spice that have stuck to the bottom of the pan. Return to med heat and add the tomato, slide the onion mix back into the pan and simmer 20 minutes while you prepare basmati rice

Stir yogurt & cream(s) together and slowly add to sauce (can put some sauce in cream first too) - check spices and add as necessary to taste. Reduce heat to low, and simmer for 10 minutes, stirring frequently.

Add cornstarch mixed with water to thicken sauce, or butter to thin for desired consistency.