

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Butter Chicken (Murgh Makhani)

Similar to recipe in "The Curry Book" by Nancie McDermott

Chicken and butter; what more could you want? How 'bout these two in a creamy tomato sauce with lots of great Indian flavors...

*2-2½ lb leftover (roast) chicken meat
4 Tbsp butter (cold)
1 Tbsp paprika
¼ tsp ground turmeric
½ tsp kosher salt
1 tsp ground cumin
1 tsp ground cinnamon*

*1 tsp ground cardamom
½ tsp freshly ground black pepper
½ tsp ground cloves
1 can (15 oz) petite diced tomatoes, with
juice
½ cup fresh cream*

Remove any bones from the chicken and cube the meat. Cut the butter into small pieces and refrigerate. In a small mixing bowl, mix together all the spices and seasonings.

Place a large frying pan on medium-high heat and bring the tomatoes and their juice to a gentle boil. Add the spices, reduce the heat to medium-low and simmer, stirring occasionally, until the mixture thickens slightly. This will take about 5-7 minutes.

Add the chicken and cream; stir well. Cook for 3-4 minutes, with stirring, until the sauce is creamy and coats the chicken. Once the chicken is warmed through, stir in the butter and remove pan from heat. Stir gently until the butter melts and the sauce is smooth. Serve with hot basmati rice.

Yield: About four servings
Preparation time: 20 minutes
Cooking time: 15-20 minutes

