

A Sutherland Belle

Indian Butter Chicken

The list of ingredients looks long for this one, but most of it will already be in your pantry. It's just a ton of spices – which are 100% necessary to get that authentic flavor!

INGREDIENTS

For the chicken marinade:

- 2 lbs. skinless, boneless chicken
- ½ cup plain yogurt
- ½ lemon juiced
- 1 ½ tablespoon garlic, minced or finely grated
- 1 tablespoon ginger, grated
- 2 teaspoons garam masala
- 1 teaspoon turmeric
- 1 teaspoon ground cumin
- 1 teaspoon chili powder
- 1 teaspoon cayenne pepper
- 1 teaspoon of salt

For the sauce:

- 2 tablespoons olive oil
- 4 tablespoons butter, divided
- 1 large onion, sliced or chopped
- 1 ½ tablespoon garlic, minced
- 1 tablespoon ginger, minced or finely grated
- 1 ½ teaspoon ground cumin
- 1 ½ teaspoons garam masala
- 1 teaspoon ground coriander
- ½ cup crushed tomatoes
- ¼ cup tomato paste
- ½ - 1 teaspoon cayenne pepper (adjust to your taste preference)
- 1-star anise
- 1 cinnamon stick
- 1 ½ teaspoons salt (or to taste)
- 1 cup of heavy cream
- 1 tablespoon sugar, optional
- Cilantro and Greek yogurt for topping

INSTRUCTIONS

1. In a bowl, combine chicken with all of the ingredients for the chicken marinade; let marinate for at least an hour (or overnight if time allows). The longer the chicken marinates, the juicier it will be.
2. Heat oil in a large skillet or pot over medium-high heat. When sizzling, add chicken pieces in batches of two or three, making sure not to crowd the pan. Fry until browned for only 3 minutes on each side. Stir in a tablespoon of butter. Set aside and keep warm. (You will finish cooking the chicken in the sauce.)
3. Heat one tablespoon of butter in the same pan. Fry the onions until they start to sweat (about 6 minutes) while scraping up any browned bits stuck on the bottom of the pan.
4. Add garlic and ginger and sauté for 1 minute until fragrant, then add ground coriander, cumin, and garam masala. Let cook for about 20 seconds until fragrant, while stirring occasionally.
5. Add crushed tomatoes, tomato paste, cayenne pepper, and salt. Gently stir in star anise and cinnamon stick. Let simmer for about 10-15 minutes, stirring occasionally until sauce thickens.
6. Remove from heat and take out the star anise and cinnamon stick. Scoop mixture into a blender and blend until smooth. You may need to add a couple of tablespoons of water to help it blend (up to 1/4 cup). Work in batches depending on the size of your blender.
7. Pour the puréed sauce back into the pan. Stir the cream and the rest of the butter. Add the chicken with juices back into the pan and cook for an additional 8-10 minutes until the chicken is cooked through and the sauce is thick and bubbling.
8. Garnish with chopped cilantro and Greek yogurt (optional). Serve immediately with rice and fresh garlic naan.