

# Butter Chicken

**Category:** Indian

**Servings:** 8

**Rating:** 10

**Source:** Canadian Living, October 2005

## Description:

Helen Valentine made this to serve at a Fairwinds Diner's dinner party and it was as good as I've ever tasted. Serve with saffron rice and other Indian dishes.

## Ingredients:

!yogurt	2 cups, Balkan-style plain
!garlic	6 cloves, minced
!ginger	2 tablespoons, minced
!salt	1/4 teaspoon
!lime juice	1 tablespoon
!sub-recipe	garam masala, 2 tablespoons in all
!curry paste	5 teaspoons (mild Indian)
!paprika	4 teaspoons, in all
!ground cumin	2 teaspoons
!ground coriander	2 teaspoons
!chicken breast	8 breast halves
!vegetable oil	1 tablespoon
!onion	1 large, chopped
!tomato	28 ounce tin
!cream	3/4 cup
!butter	1/3 cup, cold, cubed
!cayenne pepper	1/4 teaspoon
!sugar	as needed
!kosher salt	1/4 teaspoon or so
!coriander	1/4 cup, fresh chopped

## Instructions:

Line a sieve with cheese cloth and set over a bowl. Drain the yogurt in the fridge for an hour and discard the liquid. Add garlic, ginger, salt, lime juice, 1 tablespoon each of garam masala and curry paste, and 2 teaspoons each of paprika, cumin, and ground coriander to the yogurt and whisk to mix. Add chicken and turn to coat. Cover and refrigerate for 24 hours, turning occasionally.

In a large skillet, heat oil over medium heat. Sauté onions until browned, about 10 minutes. Add 1

tablespoon garam masala and 2 teaspoons each of paprika and curry paste and cook, stirring often, until fragrant and beginning to stick to the pan, about 5 minutes. Add the tomatoes and scrape up any browned bits. Mash the tomatoes and simmer until a spoon pulled across the bottom of the pan leaves a gap that fills in slowly. Cool and purée in a food processor until smooth. Cover and refrigerate for up to 24 hours.

Place chicken, skin side up, on a rack in a roasting pan and ladle the yogurt mixture over. Roast at 400° until it is no longer pink inside, about 20-30 minutes. Transfer to a plate and cover with foil. Let stand for 10 minutes. Skim fat from the pan and pour the onion sauce into the roasting pan. Bring to a boil over medium heat and scrape up all browned bits. Add cream and butter, a few pieces at a time, cooking until each has melted. Add salt, sugar, and cayenne pepper to taste.

Pour over the chicken and garnish with fresh coriander.