

Butter Chicken Ingredients

1lb Chicken Breast Boneless

1/4 cup Plain Yogurt

2 Tbsp Ginger/Garlic Paste

1 Tbsp for marinade

1 Tbsp for sauce

4 tsp Mild Paprika

2 tsp for marinade

2 tsp for sauce (make sure its mild or curry will be too hot)

2 tsp Garam Masala

1tsp for marinade

1tsp for sauce (see below to make your own)

Salt

4 Tbsp Oil

4 Tbsp Butter

1 Med Onion, find dice

1 Tbsp Tomato paste, loosened with a little water

15 oz Tomato sauce, can

10-12 Cashews, soaked in hot water for 20 mins

1 Bunch of Cilantro

2 tsp Sugar

1/3 cup Heavy Cream

1 Tbsp Lime Juice

Salt to Taste

Homemade Garam Masala

Better Way

1 Tbsp cumin seeds

1-½ tsp coriander seeds

1-½ tsp cardamom pods

1-½ tsp black peppercorns

1" piece of cinnamon

½ tsp cloves

½ tsp nutmeg

1 bay leaf

In a small fry pan, dry roast all of the seeds below at medium heat for about 3-4 mins. Make sure they don't burn. When done empty onto a plate and cool it off. Once cool, grind it all in a coffee grinder.

Easy way

1 Tbsp ground cumin

1-½ tsp ground coriander

1-½ tsp ground cardamom

1-½ tsp ground black pepper

1 tsp ground cinnamon

½ tsp ground cloves

½ tsp ground nutmeg

1 ground bay leaf