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

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

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.