



Butter Chicken

INGREDIENTS

1lb Chicken Breast Boneless	Salt
1/4 cup Plain Yogurt	4 Tbsp Oil
2 Tbsp Ginger/Garlic Paste	4 Tbsp Butter
1 Tbsp for marinade	1 Med Onion, find dice
1 Tbsp for sauce	1 Tbsp Tomato paste, loosened with a little water
4 tsp Mild Paprika	15 oz Tomato sauce, can
2 tsp for marinade	10-12 Cashews, soaked in hot water for 20 mins
2 tsp for sauce (make sure its mild or curry will be too hot)	1 Bunch of Cilantro
2 tsp Garam Masla	2 tsp Sugar
1tsp for marinade	1/3 cup Heavy Cream
1tsp for sauce (see below to make your own)	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.