

rare recipes
by
Reena Malhotra

BUTTER CHICKEN



Ingredients :

(in order of requirement, during preparation)

- | | |
|--|-----------------|
| <input type="checkbox"/> Buttermilk (Dahi) | 2 cups |
| <input type="checkbox"/> Garlic Paste | 1 ½ Teaspoons |
| <input type="checkbox"/> Ginger Paste | ¾ Teaspoon |
| <input type="checkbox"/> Salt | As per taste |
| <input type="checkbox"/> Red Chili Powder | 1 Teaspoon |
| <input type="checkbox"/> Tandoori Chicken Masala | 2-3 Teaspoons |
| <input type="checkbox"/> Food Color – Orange | A pinch |
| <input type="checkbox"/> Lemon Juice | 2 Tablespoons |
| <input type="checkbox"/> Chicken – Broiler
(medium size bone less pieces/ pieces with bone) | 2 ~600g each |
| <input type="checkbox"/> Cooking Oil | 2 Tablespoons |
| <input type="checkbox"/> Onions | 5-6 large |
| <input type="checkbox"/> Tomatoes | 4-5 large |
| <input type="checkbox"/> Tomato Puree | 2 Tablespoons |
| <input type="checkbox"/> Tomato Ketchup | 1 Teaspoon |
| <input type="checkbox"/> Fresh Cream | 1 ½ cups |
| <input type="checkbox"/> Butter | 3-5 Tablespoons |
| <input type="checkbox"/> Kastoori Methi-Dry | 1-2 Teaspoons |

rare recipes
by
Reena Malhotra

BUTTER CHICKEN

Method :

- Thoroughly Mix Buttermilk (Dahi), Garlic Paste, Ginger Paste, Salt, Red Chili Powder, Tandoori Chicken Masala, Food Color, Lemon Juice and Cooking Oil in a large Bowl.
- Add Chicken – boneless/ with bone
- Mix well and let it marinate for 2-4 hours in a Refrigerator.
- Cut the Onions.
- Boil the Onions.
- Prepare Onion Paste by grinding the boiled onions in a Mixer/Grinder.
- Blanch the Tomatoes, by putting them in boiling water for 5-6 minutes, dipping them in some cold water and peeling off their skin.
- Grind the blanched Tomatoes into a paste in a Mixer/Grinder.
- Preheat an Oven and Grill the marinated pieces of Chicken till you get a light crispy texture.
- In case an Oven is not available, fry the marinated pieces of Chicken.
- You can also put the marinated pieces of Chicken in a Pan, add some Butter and cook till you get a light crispy texture.
- Put a Pan on low heat and melt some Butter in the Pan.
- Add the Onion Paste to the Pan and sauté till light brown.
- Add the Tomato Paste, Tomato Ketchup and Tomato Puree to the Pan.
- Stir well till you get a thick Gravy (takes approx. 10-15 minutes).
- Add Salt, Red Pepper and Tandoori Masala as per taste.
- Add Chicken pieces and ½ cup of water to the Pan.
- Simmer (bring to a boil on low heat) till you get thick gravy/ gravy as per taste.
- Add Cream and stir gently.
- Sprinkle Kasturi Methi on the top
- Transfer to the serving dish.
- Serve Hot with Indian Breads (Butter Naan/ Chapatti) and Enjoy!

*People who downloaded this recipe also liked my
[Chili Chicken Recipe](#) and [Crispy Fried Chicken Recipe](#)*