

BUTTER CHICKEN

Base for Sauce

2 onions
5 garlic cloves
2 long red chilis
1 bird eye chilis
1 lg knob ginger, peeled
olive oil 6 tbsp
½ cup ghee or clarified butter

Spices

3 tbsp turmeric
2 tbsp chili powder
2 tbsp cumin
2 tbsp coriander
1 tbsp. garam masala
3 tbsp tomato paste
1 jar tomato sauce (crushed tomato)
1tbsp fenugreek

1 lb chicken breast or thighs, cubed
1 cup heavy cream
1 stick or 110 grams of butter

Place onions, garlic, chiles, ginger and olive oil in a blender and pulse until smooth.

In large saucepan over med high heat, melt 1/2 cup ghee and add blended mixture.
Cook and simmer for 20 minutes, covered

Next, add following spices

Cook on low heat for one hour, covered.

Add cubed chicken and cook for 10 minutes.

Lastly, add heavy cream and 1 stick butter, stir the butter and cream into the sauce.
Simmer for 5 minutes. Serve with rice and Naan