

Butter Chicken

Compliments of Chef Richard's Kitchen

Butter Chicken:

- 1 Tbsp oil
- 2 Tbsp unsalted butter
- 1 medium onion, diced
- 1 tsp dried ginger
- 3 cloves garlic, minced
- 2 lbs. boneless, skinless chicken
cut into ½ to ¾ inch pieces
- 1 6oz can tomato paste
- 1 Tbsp Garam Masala
- 1 – 2 tsp chili powder
- 1 tsp mustard seeds
- 1 tsp ground cumin
- 1 tsp salt
- ¼ tsp black pepper
- 1 C heavy cream
- Cilantro for garnish

Heat oil and butter in stock pot over medium high heat.



Cook the diced onions in the oil and butter until cooked through and translucent. Add the garlic and cook about 30 sec to 1 minute, until fragrant. Add the chicken, ginger, tomato paste garam masala, chili powder, mustard seeds, cumin and the salt and pepper. Cook until chicken is thoroughly cooked. You can tell if it is cooked through by inserting a digital thermometer. It should read at least 160 deg.

Add the cream, about 1/3 at a time while stirring. You may also use whole milk or half-half, as the cream is only for smoothness. Milk will not taste quite as rich, but is more health friendly. I have used fat-free half and half in recipes that originally listed heavy cream.

Allow to simmer over low heat for about 30 minutes, stirring occasionally, so the contents do not burn.

Serve over rice. Basmati rice is generally preferred, but I just used standard long grain rice.

Garnish with cilantro.