



Butter Chicken

Ingredients:

10-12 pieces of chicken (legs, thighs or drumsticks or boneless thighs), skin removed

Salt & pepper

1 TBL Monsoon Tandoori

For sauce

1 large onion, finely chopped

2-3 TBL butter

4 cloves garlic, crushed

2 tsp ginger, grated

1 TBL Monsoon Tandoori

1 tsp Tobago Habanero Curry (or Moghul Curry for less heat)

1-380ml can tomato sauce or puree

½ -¾ cup water

1 tsp salt, or to taste

1 cup whipping cream

3 TBL fresh cilantro, chopped

Chile flakes

Spices Used: Monsoon Tandoori Tobago Habanero Curry Moghul Curry Butter Chicken Spice Box

4 Servings

Prep Time: 20-30 mins

Cook Time: 1.5-2 hours

Instructions:

1 - Remove skin from the chicken. Sprinkle with salt, pepper and Monsoon Tandoori. Grill chicken on BBQ over medium low heat until almost done (10-15 minutes). (Alternatively, add olive oil to a sauté pan and fry chicken pieces over medium heat until almost done.)

2 - in a Dutch oven, Sauté onions in butter over medium-low heat until soft (10-15 minutes).

3 - Add garlic and ginger. Sauté for 2 minutes.

4 - Add Monsoon Tandoori, Tobago Habanero (or Moghul) Curry. Sauté for 2 minutes.

5 - Add tomato sauce or puree, and half the water and salt. Bring to a boil. Lower heat and simmer 10 minutes.

6 - At this point you can whirl the sauce with a hand blender or regular blender to make it smooth or leave it a bit textured. You can also cool and freeze it.

7 - Add the chicken stirring to coat with the sauce, slowly bring to a boil. Reduce heat and simmer covered until chicken is tender about 30-45 minutes. (20-30 minutes for boneless chicken)

8 - Remove lid and reduce sauce or add more water according to desired consistency.

9 - Just before serving, add whipping cream. Stir and simmer until heated through. Adjust seasoning and garnish with fresh cilantro and pepper flakes.

10 - Serve with rice or chapati.