

Divine Indian Butter Chicken

adapated from *Saveur*

serves 6

the Marinade

- 1/2 cup nonfat Greek yogurt
- 2 Tablespoons fresh lemon juice
- 1 teaspoon canola oil
- 2 teaspoons garam masala
- 1 teaspoon crushed red chile flakes (optional)
- 4 cloves garlic, minced
- 1 3" piece ginger, peeled and thinly sliced
- Salt to taste
- 1 4-5 pound chicken, cut into 8 parts, skin removed

Mix all the ingredients (except the chicken) in a bowl. Rub the marinade over the chicken pieces. Cover and refrigerate for 4 hours to overnight.

the Sauce

- 1 teaspoon crushed red chile flakes
- 4 cloves garlic, minced
- 4 green cardamon pods, cracked
- 3 whole cloves, crushed
- 1 28-ounce can tomatoes, undrained
- 1 3-inch piece ginger, grated
- 1 bay leaf
- 1/3 cup whole milk
- 4 Tablespoons butter, cut into 1/2 inch cubes
- 1 teaspoon garam masala
- salt and pepper to taste
- Chutney for serving

In a large pot or Dutch oven over medium-high heat, combine chili flakes through the bay leaf. Add 2/3 cup of water. Bring to a simmer and cook stirring often for 25 minutes. Remove and discard bay leaf. Use an immersion blender to puree the sauce (or transfer to a food processor and return to the pot when smooth). Continue cooking the sauce until it thickens slightly, about 15 minutes.

Cooking the Chicken

Preheat the oven to 500 degrees. Lay chicken pieces out on a foil-lined baking tray. Spoon any extra marinade over the top. Bake chicken about 20 minutes until it begins to brown, but is not cooked through.

Transfer chicken to prepared sauce. Add 1/3 cup of water. Cook, stirring occasionally, until chicken is cooked through. This takes about 10 minutes, but you can turn down the heat at this point and let it sit longer if you need to.

Stir in milk, butter, and garam masala. Reduce heat to low and cook for 5 minutes. Season with salt and pepper

to Serve

Serve chicken with basmati rice and chutney. Spoon the sauce over the top of the chicken.