



Chicken Tikka Masala

NIBBLEDISH CONTRIBUTOR

Ingredients

Chicken Breasts, 4
Coriander
Cumin
Cayenne
Salt
Yogurt
Oil
Ginger
Garlic
Butter or Ghee
Onion
Garam Masala
Cilantro

Instructions

Mix
2t coriander
2t cumin
2t cayenne
2t salt
Rub 4 chick breasts w/ these spices
Put in ziploc in fridge for 30-60 minutes

Mix

Yogurt

oil

ginger, microplaned

garlic, diced

Add this mixture into ziploc bag

Heat oven to 500 w/ stone in bottom

Switch to broil and use cooling rack on top of aluminum sheet to broil chicken

Make sure to put al. foil on cookie sheet - yogurt/spice drips suck

5-7 minutes each side

2T butter melted over heat

Add 1 onion and let simmer a bit

Add garlic & ginger + 1T salt

Add 3T Garam Masala [consider adding this later, like dead last, says someone who says that the potency is decreased by adding G.M. too early)

Add 2 peppers

simmer for a few more minutes [actually, let BROWN, to "deep mahogany color", way past when western cooks are used to sauteeing onions]

Add can of diced tomatoes

simmer for a few minutes

Before it gets too hot, transfer to a blender and blend to get smoother consistency

Simmer until all food almost ready, then add heavy cream and let re-heat (say 10ish minutes)

Taste for whether right mixture of spiciness and saltiness. Add cayenne if needed

Chop chicken to 1inch chunks and add to sauce

Add handful of chopped cilantro

When serving sprinkle a little more fresh cilantro onto top

Working - Thoughts

Tomato Paste - for color?

Turmeric - for color?