

SHORTCUT MURGH MAKHANI

(Indian Butter Chicken)



Ingredients:

2	Tablespoons	Ghee (or butter)
2	Cloves	Garlic, minced fine
1	Tablespoon	Fresh Ginger, grated
2	Tablespoons	Lemon Juice
½	Teaspoon	Turmeric
½	Teaspoon	Garam Masala*
⅛	Teaspoon	Cayenne Pepper (optional)
½	Teaspoon	Ground Cumin
1	Teaspoon	Sugar
1	Teaspoon	Salt
1	Cup	Tomato Sauce
1	Cup	Heavy Cream (or Half & Half)
¾	Pound	Leftover Rotisserie Chicken, cut into bite-size pieces
½	Cup	Plain Yogurt
		Chopped Cilantro, for garnish

Directions:

1. Heat the ghee (or butter) over medium heat in a large saute pan. Add the lemon juice, garlic, ginger, spices, sugar, salt and pepper and cook, stirring constantly for about one minute, or just until the garlic is fragrant.
2. Reduce heat to medium-low and add the tomato sauce and heavy cream, stirring to combine. Cook, stirring occasionally until reduced by half. Slowly stir in ½ cup sauce into the yogurt to temper it and keep it from curdling. Set aside.
3. Add the chicken to the pan and simmer until the chicken is warmed through. Add the yogurt mixture to the pan and stir to combine. Serve over rice, if desired, and garnish with chopped cilantro.

* To make your own garam masala – combine 1 Tbl cumin, 2 tsp coriander, 2 tsp cardamom, 1½ tsp ground cinnamon, 1 tsp black pepper, ½ tsp nutmeg, ½ tsp ground cloves and ¼ tsp cayenne pepper. This will yield about 1/3 cup