

## Butter Chicken

Chicken 5 lbs with bone or without bone

Totally your preference

For marinating

1 tablespoon of ginger and garlic paste.

1 teaspoon of red Chilli powder

1 teaspoon of coriander powder

1 teaspoon of cumin powder

1 teaspoon of all spice powder

2 tablespoons of Tandoori Masala

2 spoons of lemon juice or vinegar

1 1/2 tea spoon of salt

Now mix all these ingredients to the chicken and keep it overnight or at least for 4 hours.

After this process is done bake the chicken at 350 degrees in oven by adding some butter on top of the chicken

For the gravy we need

1 small onion sliced very thin.

1 teaspoon of dried fenugreek leaves

1 1/2 teaspoon of ginger and garlic paste.

1 teaspoon of Chilli powder

1 teaspoon of Coriander powder

1 teaspoon of turmeric powder

1 teaspoon of cumin powder

1 1/2 teaspoon of cinnamon and cardamom powder

Paste of 15 cashew nuts.

Puree of 5 tomatoes

1 teaspoon of all spice

1 pack of half half cream

For the gravy take another pot add 3 to 4 tb spoons of butter

Add the sliced onion and cook it till its soft do not turn it red, now add the fenugreek leaves and with it also add ginger garlic.

Paste and cook it a little add the tomato puree and cook for a while and gradually add all the dried spices to the pot now cook it again and add the baked chicken in side cook on a medium heat just after add the cinnamon and cardamom powder to it with the coconut paste and cook again for few more minutes at the end add the half and half cream and cook for 8 more minutes and the butter Chicken is ready to eat with hot Naan and white Rice