

Butter Chicken

- 4 tbsp tomato paste
- 1 cup water
- 1 tsp grated ginger
- 1 cup heavy cream
- 1 tsp garam masala (see page 13)
- $\frac{3}{4}$ tsp salt
- $\frac{1}{4}$ tsp sugar
- 1 fresh hot green chili, such as bird's eye, finely chopped
- $\frac{1}{4}$ tsp cayenne pepper, or a similar red chili powder, such as hot paprika
- 1 tbsp finely chopped fresh cilantro
- 4 tsp lemon juice
- 1 tsp roasted cumin powder (see page 14)
- 1 stick unsalted butter
- 4 servings leftover boneless tandoori-style chicken (or store-bought)

In this North Indian dish, the chicken is cooked twice: First, it's roasted "tan-doori-style," only without the tandoor (a large vat-shaped clay oven that reaches extremely high temperatures). To simulate a tandoor, Madhur preheats the oven to its highest temperature-500°F or 550°F for most models-and cooks the meat in smaller pieces (legs, breasts, etc.). Once the chicken has been cooked in the oven, it is simmered in a rich sauce made of butter, cream, and tomato.

If you don't have the time to do both parts of this recipe, don't let that de-ter you; store-bought tandoori-style chicken works just as well here. Serve it with rice or naan for a hearty dinner.

Combine the tomato paste and water in a large glass measuring cup. Whisk to combine, then add the ginger, heavy cream, garam masala, salt, sugar, green chili, cayenne, cilantro, lemon juice, and cumin. Stir well to incorporate.

In a large pan, melt the butter over medium heat. Add the tomato-cream mixture. Bring to a simmer, and sauté for a minute or so, stirring to combine with a rubber spatula.

Add the chicken to the pan. Turn it often so that it becomes coated in the sauce. To serve, transfer the chicken to a warm serving platter and spoon extra sauce over the top.