

**CHICKEN MAKHANI**  
**INDIAN BUTTER CHICKEN**

Partner Recipe

**COOKERY PRINCIPLE:**

1. Basmati Rice - Literally translated as 'queen of fragrance'; this long grain rice is grown in the foothills of the Himalayas. It has a perfume, nutlike flavour and aroma that is usually served with Indian food.
2. Garam Masala - Garam is Hindi for 'warm' or 'hot'. It is the main spice mixture of Indian cooking. It is a blend of dry-roasted spices that adds 'a warmth' to the palate. The many variations may contain up to 12 spices including peppercorns, cinnamon, cloves, coriander seeds, cumin seeds, cardamom, dried chilies, fennel, mace and nutmeg. It is usually added at the end of cooking or sprinkled over the surface just before serving so that the aroma stays strong.

**INGREDIENTS:**

5mL Butter	5mL Peanut/Vegetable Oil	½ Shallot, finely chopped
1/8 Onion, chopped	30mL Butter	5mL Lemon Juice
5mL Ginger	1 Clove Garlic, minced	2mL Garam Masala
2mL Chili Powder	2mL Ground Cumin	1 Bay leaf
30mL Plain Yogurt	125mL Half and Half	125mL Tomato Sauce
½mL Cayenne Pepper	Pinch of Salt	Pinch of Pepper

**Chicken:**

5mL Peanut/Vegetable Oil	5mL Butter
2mL Garam Masala	Pinch of Cayenne Pepper
30mL Water	½ Chicken Breast

**Rice:**

125mL Uncooked Rice
250mL Water

**EQUIPMENT:**

**METHOD:**

1. Heat 5mL butter and 5mL peanut oil in a large saucepan over medium heat.
2. Sauté shallot and onion until soft and translucent.
3. Stir in 30mL butter, lemon juice, minced ginger, minced garlic, garam masala, chili powder, cumin and bay leaf. Cook, stirring, for 1 minute.
5. Add tomato sauce and cook for 2 minutes, stirring frequently. Reduce heat to low.
6. Stir in half-and-half and yogurt.
7. Simmer for 10 minutes, stirring frequently. Season with salt, pepper and cayenne.
8. Remove from heat and set aside.

**Chicken:**

10. Heat 5mL butter and 5mL peanut oil in a large skillet over medium heat.
11. Wash, cube and cook chicken until lightly browned, about 8-10 minutes.
12. Reduce heat and season with 2mL garam masala and cayenne.
13. Stir in about 1/3 of the sauce and simmer until liquid has reduced and chicken is no longer pink, about 5 minutes.
14. Pour the rest of the sauce into the chicken.
15. Cook for at least 2minutes, or until thickened.

**Rice:**

16. Bring **125ml uncooked rice** and **250mL water** to a boil in a covered pot.
17. Immediately turn stove element to 1-2 and simmer covered for 15 minutes.

**TESTS FOR DONENESS:**

1. Juices of chicken run clear when poked with a fork.
2. Cut chicken in half - should be white throughout.