

Butter Chicken

Ingredients
12 Chicken thighs
1 cup plain, whole milk yoghurt
1/4 pound butter
1 large onion, finely minced
1½ tsp ground cumin seeds
1½ tsp ground coriander seeds
1½ tsp ground cayenne pepper
1 cup strained tomatoes
½ cup heavy cream

Method
Remove skin from chicken, Make 2 small parallel slits in each piece, Marinate overnight in yoghurt and salt. When ready to cook, heat the butter in saucepan on medium high heat
Add onion and stir fry until golden, but not brown, Add the cumin, coriander, cayenne pepper, tomatoes, stir well, Add the marinated chicken with the marinade. Reduce heat to medium. Stir. Cook covered for 15 minutes. Add the cream and cardamon. Stir well. Cover and cook for 45 minutes stirring occasionally.

Serves 6