

# **Makani Murgh**

(Velvet butter chicken)

## **Tandoori marinade:**

2 cups yogurt  
3 T tomato paste 3 T lemon juice  
1 medium onion  
2 T chopper ginger root  
3 chopped chiles  
8 cloves garlic  
3 t ground coriander powder  
1 ½ t ground cumin powder  
1 ½ t garam masala  
1 ½ t salt  
Red food coloring, or natural beet powder to make a bright red marinade

## **Add to marinade:**

3 pounds of skinless chicken thigh and breast meat and marinate for at least 3 hours or overnight.

## **Cook chicken:**

Remove the chicken from the marinade and cook on skewers in the tandoor pot until done. If you don't have a tandoor pot you can cook the chicken on a BBQ.

Once the chicken has been cooked (Do not over cook as it will be cooked additionally in the makani sauce) cut into 1 ½ inch cubes and keep aside.

## **Makani sauce:**

In a pot add the remaining tandoori marinade and add the following:

½ cube butter  
1 cup heavy cream  
3 T garam masala  
4 T tomato paste

Bring to a boil, then lower the heat to simmer and simmer for 10 minutes. add reserved tandoori chicken and simmer for an additional 5 to 10 minutes. Garnish with coriander leaves and serve with lemon wedges and pickled onions.

## **Pickled onions:**

Cut onions in large cubes or peel pearl onions. Soak in 3 cups of water and 2 T salt for ½ hour. Drain and rinse and add vinegar.