



MOTI MAHAL'S MURGH MAKHANI India's original butter chicken

Ingredients

600-700 gms chicken - (*on the bone*)

For the first marinade

Juice of 1 lime
1 tbsp red chili powder
Salt to taste

For the second marinade

½ cup yogurt
1 tbsp garlic paste
1 tbsp ginger
1 tsp rock salt
1 tsp garam masala
½ tsp kasoori methi
1 tbsp oil

For the *makhani* sauce

800gms ripe tomatoes, chopped
2 tbsp oil
1 large onion, chopped
1 tsp red chilli powder
1 tsp garam masala
1 tsp jeera powder
1 tbsp ginger-garlic paste
2 tbsp cashew paste
1 Bay leaf
2 green chillies, finely chopped
50 gm butter
100 ml cream
1 tsp kasoori methi
Green chillies, fresh coriander, cream for garnishing

Method:

Chicken

- Make two deep incisions each in both breast pieces and drumsticks. Mix all ingredients of the **first marinade** and rub well into chicken pieces. Keep aside for an hour, then begin second marinade.
- For the **second marinade**, mix all ingredients well and rub into chicken pieces till they are well coated. Leave in the fridge for at least three hours, or overnight.
- **Preheat the oven to 180 degrees C.**
- Place the chicken on the grill rack, with a tray underneath to collect the drippings. Grill for 8-10 minutes, brush with oil, turn the pieces, and grill for another 4-5 minutes until the chicken is tender. Keep aside.

Makhani Sauce

- Heat the oil in a pan, add onion and sauté for a few seconds. Put in chopped tomatoes, bay leaf and salt and simmer, stirring occasionally, until the oil leaves the sides. Cool slightly and strain the sauce.

Assembly

- Pour the sauce back into a pan over low heat. Add all the spices, followed by the tandoori chicken. Stir well and simmer for 3-4 minutes.
- Add the butter and stir in till it melts. Finally stir in the cream and take off the heat.
- Garnish with fresh coriander leaves, cream and green chillies, as desired.
- Serve hot with *naan* and a salad of onion rings tossed in lime juice and salt.