

## BUTTER CHICKEN

¼ cup of butter  
2 onions, minced  
4 cloves garlic, minced, divided  
1 T. grated ginger root, divided  
¼ cup mild garam masala, divided  
8 boneless chicken thighs, cut in half  
4 ripe tomatoes seeded and diced  
2 T. tomato paste  
½ cup white wine (optional) \*  
½ cup chicken stock  
2 cups whipping cream  
Lemon juice to taste  
Salt and pepper to taste  
¼ c. coarsely chopped parsley or cilantro

\* Dianne recommends an off-dry Riesling, though any off-dry white would suffice--if you do not wish to use wine, add an extra ½ cup chicken stock

### Directions:

Melt the butter in a large heavy bottomed pan. Add the onions, and half the garlic, half the ginger and half the garam masala. Cook gently over medium heat until the onions are tender. , but not browned--about ten minutes.

Meanwhile, sprinkle the remaining garlic, ginger, and garam masala on the chicken pieces, and mix thoroughly in a bowl. When the onions are tender, add the chicken. Stir well, and simmer for five minutes. Add the tomatoes, and tomato paste. Simmer until the tomatoes break down. Add the wine, if using. Simmer, then add stock and cream. Mix well. Partly cover, and simmer for one hour, or until tender, stirring from time to time, and adding additional water, stock, or cream, if the liquid level drops too low.

Uncover, and simmer until thickened. Taste, adjusting the balance with lemon juice, salt and pepper.

Garnish with chopped herbs and serve hot.

Enjoy!