

## Chicken Tikka

Recipe courtesy of the India Foundation at the 2007 Cityfolk Festival

- |   |                                |
|---|--------------------------------|
| 1 cup yogurt  | 4 long skewers                 |
| 1 tablespoon lemon juice  | 1 tablespoon butter            |
| 2 teaspoons ground cumin  | 1 clove garlic, minced         |
| 1 teaspoon ground cinnamon  | 1 onion, finely chopped        |
| 2 teaspoons cayenne pepper  | 2 teaspoons ground cumin       |
| 2 teaspoons freshly ground black pepper                           | 2 teaspoons paprika            |
| 1 tablespoon minced fresh ginger                                  | 3 teaspoons salt, or to taste  |
| 4 teaspoons salt, or to taste                                     | 1 (8 ounce) can tomato sauce   |
| 3 boneless skinless chicken breasts,<br>cut into bite-size pieces | 1 cup heavy cream              |
|   | 1/4 cup chopped fresh cilantro |

In a large bowl, combine yogurt, lemon juice, 2 teaspoons cumin, cinnamon, cayenne, black pepper, ginger & garlic paste, and 4 teaspoons salt. Stir in chicken, cover, and refrigerate for 2-3 hours.

Preheat a grill for high heat. Lightly oil the grill grate. Thread chicken onto skewers and discard marinade. Grill until juices run clear, about 5 minutes on each side.

Melt butter (or oil) in a large heavy skillet over medium heat. Saute garlic and onions for 1 minute. Season with 2 teaspoons cumin, paprika, and 3 teaspoons salt. Stir in tomato sauce and cream. Simmer on low heat until sauce thickens, about 20 minutes. Add grilled chicken, and simmer for 10 minutes. Transfer to a serving platter and garnish with fresh cilantro.

