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Chicken Recipes



Butter Chicken

Description

This is a very creamy and Indian chicken recipe.

Ingredients:

- 700 gm: Raw chicken
- ½ kg: Curd
- 1 tsp: Ginger garlic paste
- 1 tsp: Red chilli powder
- Salt to taste
- 100 gm: White butter
- ½ kg: Tomato (pureed)
- ½ tsp: Black cumin seeds
- ½ tsp: Sugar
- 1 tsp: Red chilli powder
- Salt to taste
- 100 gm: Fresh cream
- 75 gm: White butter
- 4-5: Sliced green chillies
- ½ tsp: Crushed fenugreek leaves



Preparation:

- For the marinade, mix red chilli powder, ginger garlic paste, salt and curd together.
Marinade is ready.
- Now mix the raw chicken in the marinade and keep it in the refrigerator overnight.
- Then roast the marinated chicken in a tandoor or an oven for about 5-10 minutes till it is three fourth done.

- For the gravy, heat white butter in pan. Add black cumin seeds, tomato puree, sugar, red chilli powder and salt. Mix it well.
- Now add the prepared chicken, white butter, fresh cream, sliced green chillies and crushed fenugreek leaves.
- Cook till chicken is done.
- Butter Chicken is ready to eat.
- Serve hot with rice or naan.

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Chicken Curry

Description

Every once in a while I get a real craving for a warm slice of banana bread recipe.

Ingredients:

- 1 full: Chicken (skinned and jointed)
- 1 1/4 cup : Tomatoes (skinned, deseeded and chopped)
- 3/4 cup: Onions (ground)
- 1/2 tsp: Kashmiri mirch
- 1 1/2 tsp: Roasted, ground fennel seeds
- 1 tsp: Ginger powder
- 2-3: Cloves
- 2-3: Cardamoms (large)
- 2 tsp: Oil/ butter
- 350 ml: Water/ stock



Preparation:

- Fry the chicken in hot oil for 5 minutes to seal. Remove from pan.
- In the same oil, sauté onions until golden brown in color. Add chilli powder, fennel seeds and ginger powder. Stir well and season with salt.
- Add tomatoes to the pan. Stir in cloves and cardamoms. Cook for 5 minutes before adding water/ stock. Bring to a boil.
- Return chicken to the pan and simmer over a gentle flame until tender.
- Strain the juices and serve with the chicken.

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Tandoori Chicken

Description

Quick breads are true to their name. Very quick to make bread recipes.

Ingredients:

- 8 no: Large Chicken pieces
- 1 1/4 cup: Yogurt
- 2 tbs: Lime Juice
- 1/2 quantity: Chopped Onion
- 3-4: Dried Red Chillies
- 2 tsp: Coriander Seeds
- 2 cloves: Crushed Garlic
- 1" piece: Grated Ginger
- 1-2: Clove
- 2 tsp: Garam Masala
- 2 tsp: Chilli powder
- Salt to taste



Preparation:

- Make slits in the flesh of the chicken pieces and rub lime juice and salt over them. Keep aside for half an hour.
- Grind dried chillies, coriander seeds, ginger, garlic and clove together. Mix the paste with garam masala and chilli powder.
- Heat a pan and sauté the masala. Add onions and fry. Pour yogurt and stir well. Remove the pan from fire.
- Arrange chicken pieces in a dish and pour over the yogurt mixture. Refrigerate the marinade overnight or at least for 4-6 hours.
- Arrange the chicken on a broiler tray cook it in a pre-heated oven for 20-30 minutes or brush oil over the chicken pieces and cook in a gas stove turning over till both sides are done.

- Keep pouring oil and masala over the chicken pieces in between.

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Chicken Tikkas

Description:

Chicken tikkas is an all time favourite chicken recipe.

Ingredients:

- 1 full: Chicken (large)
- 2 cups: Curd
- 1 cup: Onions(Grinded)
- 4-5 cloves: Garlic
- 1/2"piece: Ginger
- 2"piece: Raw papaya
- 1 tsp: Chilli powder
- 1tsp: Garam masala
- 2 tbs: Lemon juice
- 2-3 drops: Red colour
- Ghee as required
- Salt to taste



Preparation:

- Clean the chicken. Remove the bones and slice it into small pieces.
- Grind onions, garlic, ginger, and papaya into smooth paste. Mix it with curd, chilli powder and garam masala. Blend well to make the marinade. Add a few drops of red colour to the marinade with salt and lemon juice. Smear the chicken pieces with the mixture and let them marinate for 8-10 hours.
- Heat ghee in a pan and add the marinated chicken pieces, fry for 5-6 minutes, then pour the remaining marinade on it. Cover the pan and cook on a low fire until chicken pieces are tender and dry. Serve hot.

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Chettinad Chicken

Description

Chettinad chicken recipes is famous all over the world.

Ingredients:

- 1 kg: Chicken
- 1 1/2 cup: Onion
- 1 cup: Tomato
- 20 cloves: Garlic
- 1 big piece: Ginger
- 2 tsp: Pepper
- 2 tsp: Cumin seeds
- 2 tsp: Fennel (Jeera)
- ¼ cup: Coriander Powder
- ½ small cup: Chilli Powder
- Cloves (lavangam) as required
- Tamarind as required
- Salt to taste
- 5 tsp: Oil



Preparation:

- Wash the chicken and cut to pieces.
- Mince garlic and ginger.
- Powder pepper, cumin seeds and fennel together.
- Fry the powders lightly and keep aside.
- Season cloves in oil in a frying pan, add onion and tomato.
- Sauté well adding minced garlic and ginger.
- Add chicken with little turmeric powder and cook for 10 minutes.
- Add chilli /coriander powders, salt and mix well.
- Pour 4 cups of water and boil.

- When chicken is half boiled, add the half fried pepper, cumin seed and fennel powder and mix well.
- When the gravy thickens to a paste, remove from fire.
- Serve hot.

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