

Chicken Tikka Masala

- 1 cup yogurt
- 1 tbsp lemon juice
- 2 tsps ground cumin
- 1 tsp ground cinnamon
- 2 tsps cayenne pepper
- 2 tsps freshly ground black pepper
- 1 tbsp minced fresh ginger
- 4 tsps salt, or to taste
- 3 skinless chicken breasts cut into bite-size pieces
- 4 long skewers
- 1 tbsp butter
- 1 clove garlic, minced
- 1 jalapeno pepper, finely chopped
- 2 tsps ground cumin
- 2 tsps paprika
- 3 tsps salt, or to taste
- 8 ozs can of tomato sauce
- 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, and 4 teaspoons salt. Stir in chicken, cover, and refrigerate for 1 hour.

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 in a large heavy skillet over medium heat. Sauté garlic and jalapeno 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.