



CHICKEN TIKKA

Time: 35 minutes, plus at least 4 hours' marinating

- 2 garlic cloves, peeled
- 1 2-inch piece of ginger, peeled and coarsely chopped
- 2 small red chilies
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- $\frac{1}{2}$ teaspoon turmeric
- $\frac{1}{2}$ teaspoon garam masala (available in many supermarkets and specialty stores)
- Juice of 1 lime
- 1 cup plain yogurt
- 3 tablespoons plus 1 teaspoon peanut oil
- 4 6- to 8-ounce boneless, skinless chicken breast halves
- 2 tablespoons butter
- 1 or 2 limes cut into thin wedges.

1. In a food processor or blender, combine garlic, ginger and chilies. Process until finely chopped. Add cumin, coriander, turmeric,

garam masala, lime juice, yogurt and 3 tablespoons peanut oil. Process again to make a smooth paste.

2. Place yogurt mixture in a wide, shallow bowl. Add chicken pieces, turning them to coat them well. Cover bowl with plastic wrap and refrigerate a minimum of four hours.

3. Allow chicken to come to room temperature before cooking. Remove chicken from marinade, scraping off excess. Place a large skillet over medium-low heat, and add butter and remaining teaspoon peanut oil. When butter has melted, add chicken. Sauté, turning once or twice, until chicken is golden brown on surface and white in center, 15 to 20 minutes. (Adjust heat as necessary so that yogurt does not burn.) Arrange chicken on a platter, and garnish with lime wedge.

Yield: 4 servings.