

## Butter Anda Ki Matha (Chicken)

Recipe sent in by Ysm George Vergese  
inspired by Ymt Usha after the club picnic  
to Yercaud in Oct 2012



### Ingredients:

- 2 tsp Sirka
- 8 tbsp Ghee
- 1 kg Anda ki Matha (Chicken)
- 4 tbsp Cream
- Salt as per taste
- 2 tsp Chili powder
- 1 tsp Garam Masala
- ¼ Tomatoes, chopped
- 2 tsp Ginger-Garlic paste
- 150 gm Onions, chopped
- 4 tsp Cashew nuts, powdered

### Method:

1. Remove skin of chicken and cut into big pieces. Wash and squeeze out the water. Add vinegar, salt. Allow to soak for half an hour.
2. Heat ghee in the pressure pan. Add 2-3 pieces of chicken at a time, cover the pan and fry till brown and remove. Open it after 2 minutes.
3. In the remaining ghee fry the onions till brown.
4. Add ginger garlic paste and fry well.
5. Add chili powder, garam masala and tomatoes. Fry till the tomatoes form a thick paste.
6. Add the fried chicken pieces and one cup of water.
7. Add salt to taste. Pressure cook for 8-10 minutes.
8. Cool the cooker for 10 minutes. Add cashew powder and simmer for 2 minutes. Pour the cream on top and serve hot.