

# Grilled Indian Spiced Butter Chicken

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	cup	onion - chopped
3	tablespoons	garlic - finely chopped
2	tablespoons	fresh ginger - peeled and finely chopped
1 1/4	teaspoons	salt
1		serrano pepper
1	teaspoon	white distilled vinegar
1/3	cup	thick plain yogurt
1 1/2	tablespoons	ground coriander
1	tablespoon	vegetable oil
1	teaspoon	ground turmeric
1/2	teaspoon	cayenne
3	pounds	chicken - quartered, backbone and skin removed
1	stick	unsalted butter

Puree onion, garlic, ginger, salt, chile and vinegar to a smooth paste in a food processor. Transfer to a large wide bowl and whisk in yogurt, coriander, oil, turmeric and cayenne. Add chicken pieces and turn to coat thickly. Cover with plastic wrap and marinate, chilled, at least 16 hours. Let stand at room temp 30 minutes before serving.

Bring butter to a boil in a 1 qt heavy saucepan over moderate heat. When foam completely covers butter, reduce heat to very low. Cook butter until a very thick crust begins to form on surface on milky white solids fall to bottom of pan, about 8 minutes. Continue to cook butter, watching constantly, until solids at bottom of pan turn light brown and butter has a nutty fragrance, 8 to 16 minutes.

Remove pan from heat and let butter stand 1 minute. Pour through a sieve lined with a dampened heavy duty paper towel or triple layer cheesecloth into a bowl, discarding solids.

Lightly grill oil rack. Put chicken (still coated with marinade) on rack over area of grill with no coals underneath. Drizzle chicken with about 1 tablespoon ghee. Cook chicken over med-high heat, turning and drizzling with ghee every 5 minutes, until cooked through, 20 to 25 minutes.

(Gas grill): Lightly oil grill rack. Put chicken over shut-off burner. Cook chicken, turning over and drizzling with ghee every 5 minutes, until cooked through, about 20 to 25 minutes. (Cover grill between turns).

Serve drizzled with remaining ghee.