



Trust Carolyn Wine Club

Recipes for pairing with Trust Carolyn
Wine Club November 2015 Selections

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Slow Cooker Chicken Tikka Masala

Servers 4-6. Pair with 2013 Praxis Gewurztraminer Russian River Valley.

Ingredients:

- 1 to 1½ pounds boneless, skinless chicken thighs
- 1 large onion, diced
- 3 cloves garlic, minced
- 1-inch piece whole ginger, peeled and grated
- 2 tablespoons tomato paste
- 1 to 2 tablespoons garam masala
- 2 teaspoons smoked paprika
- 2 teaspoons kosher salt
- 1 28-ounce can diced tomatoes
- ¾ cup heavy cream or coconut milk
- Fresh cilantro, chopped
- 2 cups cooked rice, to serve

Directions:

Cut the chicken thighs into bite-sized pieces and marinate in ½ cup yogurt for up to 6 hours. Shake to remove excess yogurt before transferring to the slow cooker. Transfer the chicken to a 3-quart slow cooker.

Sauté the onions and garlic in a little olive oil over medium-high heat in a skillet until softened, then stir in the ginger, tomato paste, and spices until fragrant. Transfer to the slow cooker with the chicken and diced tomatoes and stir so all is evenly coated. (If pressed for time, skip the sauté step).

Cover the slow cooker and cook for 4 hours on high or 8 hours on low. Fifteen minutes before the end of cooking, stir in the heavy cream. If you prefer a thicker sauce, leave the slow cooker uncovered for the last 15 minutes. Taste and add more garam masala or salt to taste.

Serve over rice with fresh cilantro sprinkled over the top of each serving. The tikka masala can be refrigerated for 3 to 4 days or frozen for 3 to 4 months.

