

1 Butter Chicken

Indian Style Butter chicken

1.1 Ingredients

1.1.1 Marinade

- 1 cup plain yogurt
- 1 tbsp lemon juice
- 2 tsp ground cumin
- 1 tsp ground cinnamon
- 1 tsp cayenne pepper
- $\frac{3}{4}$ tsp black pepper
- 1 tsp ground ginger
- 1 tsp salt

1.1.2 Sauce

- 1 tbsp butter
- 1 clove garlic, minced
- $\frac{1}{2}$ white onion, sliced
- 2 tsp ground cumin
- 2 tsp paprika
- 8 oz tomato sauce
- 1 cup coconut cream

1.1.3 Other stuff

- 3 boneless,skinless chicken breasts
- 2 tbsp cornstarch
- 1 tbsp water

1.2 Instructions

1.2.1 Prep

1. In a small bowl combine the ingredients in the marinade section and mix
2. Combine chicken and marinade mixture in ziploc bag. (chicken can be frozen)
3. Work the bag so the chicken is covered and refrigerate overnight.

1.2.2 Cooking

1. Add sauce ingredients to slow cooker and stir together
2. Add just the chicken breasts to the slow cooker and spoon over the sauce, discarding the marinade
3. Cook on low for 4-5 hours
4. Remove chicken and shred, then return it to the cooker
5. Slowly mix cornstarch and water then add to cooker and mix
6. Cook an additional 30 mins on high

2 Sticky Buns

2.1 Ingredients

- ½ cup chopped pecans
- 1 pkg(3.4 oz) butterscotch pudding mix
- ½ cup melted butter
- ½ cup firmly packed brown sugar
- ¾ tsp ground cinnamon
- 25 oz frozen roll dough (if using bread dough, cut into roll sized pieces)

2.2 Instructions

2.2.1 Prep

1. Grease 12 cup bundt pan and sprinkle pecans in
2. Arrange dough in pan and sprinkle with dry pudding mix
3. Stir warm melted butter with brown sugar and cinnamon
4. Pour over rolls, then cover and chill for 8 hours

2.2.2 Cooking

1. Preheat oven to 350°F
2. Bake for 30 mins or until golden brown
3. Serve immediately
4. Fill pan with water to ease clean up