



the RECIPE COLLECTOR

Recipe Name: Tikka Masala

From: Katie Crawford

Cooking Time: 4 hrs Serves: 6

Spices

$1\frac{1}{2}$ T garam masala

$\frac{1}{2}$ t cumin

$\frac{1}{2}$ t smoked paprika

$\frac{1}{2}$ t salt

$\frac{1}{4}$ t cayenne

pepper to taste

use to coat

chicken thighs

2 lbs chicken thighs

1 T oil

1 diced onion

3 cloves garlic

1 T ginger (the paste works fine)

15 oz can tomato sauce

$\frac{1}{3}$ c heavy cream

- Sear the spiced chicken and put in crock pot
- Brown the onion & put in crock pot
- add a $\frac{1}{4}$ cup water to skillet to get the tasty bits & add to crock pot
- add rest of list (save the cream) to pot
- cook **3** hours on high / 6 on low
- gently add heavy cream
- serve over rice