



Tikka Masala Sauce

This thick rich creamy tangy sauce will easily become a fan favorite. Great recipe to pair with a beverage from a mint mojito mocktail to an IPA.

INGREDIENTS

- 3 tbsp. butter or ghee
- 2 yellow onions, large diced
- 3 jalapenos, minced
- ¼ cup chopped garlic
- 2 tbsp. chopped ginger
- 1 tbsp. ground cumin
- 1 tbsp. ground coriander
- 2 tbsp. dried fenugreek leaves
- 2 tbsp. garam masala
- 4 tbsp. tomato paste
- 10 cans crushed tomato
- 1 cup heavy cream

DIRECTIONS

1. Melt the ghee or butter in a large pot over medium heat.
2. Add the onions and jalapenos and season with 1 tsp. of salt.
3. Cook until onions are tender and beginning to caramelize.
4. Add the garlic and ginger for approx. 2-3 minutes.
5. Add dried aromatics - cumin, coriander, fenugreek leaves, and garam masala for another minute until very fragrant.
6. Add the tomato paste and crushed tomatoes, bring to a boil.
7. Reduce heat and simmer uncovered until the sauce has reduced to a good consistency (approx. 30 minutes).
8. Add the heavy cream and return to a boil.
9. Puree slightly for a smoother sauce.
10. Season with salt and pepper to taste.
11. Add sauce to Tikka Masala Crispy Fries

Yield

1-2 portions