



*Karma*  
*and the Art of*  
*Butter Chicken*  
The Bookclub Cookbook

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*Photo by Lucy Schaeffer*

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*Cocktail Party*





*Mango Lassi*

# Mango Lassi

Serves 2

½ cup plain, low fat yogurt

1 small fully ripe mango

¼ cup water

5-6 ice cubes

Garnish – fresh mint leaves  
(optional)

1. In a blender, add the yogurt, mango, water and ice cubes. Blend well. Add more water if you like a thinner consistency.
2. Garnish (if using). Serve immediately.

## Variations

3. You can add a tablespoon of honey to sweeten the drink if the mango isn't sweet enough.
4. Add a few strands of saffron: soak 3 saffron strands in a tablespoon of warm milk and add it along with all the other ingredients into the blender.
5. When mangoes are not in season, try mint Pineapple lassi 2 teaspoons of finely chopped mint, ¼ cup finely chopped pineapple, ½ teaspoon of freshly roasted cumin, ground, a touch of sugar.
6. Another great variation is the banana lassi with cardamom. Use one small ripe banana and a pinch of cardamom powder.



*Roasted Beet Soup  
and  
Ginger Honey Shrimp*

# Roasted Beet Soup

Makes 16 shot-glass appetizers

½ teaspoon white pepper, plus  
more for seasoning

2 tablespoons vegetable oil

1 teaspoon salt, plus more for  
seasoning

1 tablespoon ground coriander

2 medium red beets, trimmed,  
scrubbed, peeled and halved  
(about 1 pound)

1 ½ to 2 cups chicken broth

½ cup coconut milk

Finely chopped chives or toasted  
unsweetened coconut flakes for  
garnish

1. Preheat the oven to 425°. Combine ½ teaspoon white pepper, the oil, 1 teaspoon salt and the coriander in a large bowl. Add the beets, and mix well to coat. Place the beets and marinade on a large piece of aluminum foil. Wrap tightly to keep steam from escaping.
2. Place the foil packet on a rimmed baking sheet, and bake for about 50 minutes or until the beets are soft and cooked through. Allow to cool to room temperature. Unwrap, and scrape the beets and marinade into a blender. Add the broth. Puree until smooth. Taste, and adjust seasoning with salt and pepper. Soup can be made ahead up to this point and reheated.
3. Pour into 16 small heatproof glasses. Swirl ½ tablespoon of the coconut milk into each glass. Garnish with chives, coconut flakes or both.



# Ginger Honey Shrimp

Makes about 24 appetizers

1 tablespoon honey	½ teaspoon minced garlic
1 teaspoon grated fresh ginger	1 pound large shrimp, peeled, with tails on
½ to 1 teaspoon red chili flakes	1 tablespoon vegetable oil
½ tablespoon lemon juice	Salt and pepper

1. In a large bowl, combine the honey, ginger, chili flakes, lemon juice and garlic. Mix well. Add the shrimp; toss to coat. Cover, and refrigerate for an hour.
2. Set a grill pan over high heat. Add the oil and shrimp. Cook for 1 to 2 minutes, then flip over. It should take just another minute for the shrimp to turn pink and be fully cooked (but not over- cooked). Add salt and pepper to taste.



*Wonton Crunch*

# Wonton Crunch

Makes 24 appetizers

1 cup cooked peas	½ teaspoon minced ginger
¼ cup ricotta cheese	Salt to taste
1 jalapeño pepper, minced	24 wonton wrappers
1 tablespoon minced parsley	1 egg white, lightly beaten
1 tablespoon chopped scallion	Cooking spray

1. Preheat the oven to 400°. Spray a baking sheet with cooking spray.
2. Lightly mash the peas. Add the ricotta, jalapeño, parsley, scallion and ginger, and mix well. Add salt to taste, about ¼ teaspoon.
3. Lay out the wonton wrappers on a work surface. Place 1 rounded teaspoon of the pea filling in the center of each. Lightly brush the edges of the wrappers with egg white. Fold over to form a triangle (or if using round wrappers, a half-moon). Press the edges with the tines of a fork, gently, to secure the seam so the filling does not fallout.
4. Place the wontons in a single layer on the baking sheet. Spray them lightly with cooking spray. Bake for 3 to 4 minutes. Flip the wontons, and bake on the other side for another 3 to 4 minutes until they are crisp and golden brown.



*Endive and Citrus Salad  
and  
Mango Salsa with Calamari*

# Endive and Citrus Salad

Makes 24 appetizers

1 small grapefruit	2 tablespoons finely chopped mint leaves
1 small blood or navel orange	2 tablespoons lemon juice
2 small red radishes, trimmed and diced	Pinch of salt
1 small jalapeño pepper, seeded and minced	1 tablespoon honey
	24 large, sturdy endive leaves

1. Supreme the citrus: Remove the grapefruit and orange peels. With a small sharp paring knife, segment the fruit, leaving behind the inner membrane. Cut each segment into 6 pieces, and place in a bowl.
2. Add the remaining ingredients except the honey and endive. Mix well. Cover, and refrigerate for about 2 hours to allow the flavors to blend. Before serving, allow the mixture to come to room temperature. Drain the juice. Warm the honey slightly (for a few seconds in the microwave) so that it's runny, and stir it into the salad. Taste, and adjust the salt.
3. Arrange the endive leaves on a platter. Using a teaspoon, evenly divide the salad among the leaves. (Each leaf should get a generous teaspoonful.)



# Mango Salsa with Calamari

Makes 20 appetizers

## Salsa

1 teaspoon cumin seeds  
1 small ripe mango, peeled and  
finely diced  
1 small red onion, peeled and  
finely diced  
Juice of 1 lemon

½ small jicama, peeled and finely  
diced  
2 tablespoons minced cilantro,  
plus extra for garnish  
Salt

## Calamari

2 tablespoons olive oil  
½ pound calamari rings,  
about ½ inch thick

Salt and pepper  
20 Asian soup spoons

1. To make the salsa: Place a small skillet over medium heat. Add the cumin. Dry-roast for about 30 seconds, shaking spice frequently until fragrant. Remove from heat immediately. Grind in a spice grinder. Combine the cumin and remaining salsa ingredients, except salt, in a bowl. Mix well. Add salt to taste. Cover, and refrigerate until ready to serve. Salsa can be prepared up to 6 hours in advance.
2. To make the calamari: Heat a large skillet over high heat. Add the oil. When it shimmers, add the calamari rings. Sauté for 1 to 2 minutes, until the calamari are just cooked through. Season to taste with salt and pepper.
3. Divide the salsa evenly among the soup spoons. Top each with calamari. Pour any juice over the rings. Garnish with minced cilantro.

# Basil Wrapped Scallops with Coconut Curry Dip

(not shown)  
Makes 16 appetizers

½ cup coconut milk	8 sea scallops, halved (about ½ pound)
1 tablespoon mild curry powder	2 tablespoons vegetable oil
¼ teaspoon salt	16 large basil leaves

1. In a bowl, combine the coconut milk, curry powder and salt. Mix well. Add the scallops, and toss to coat evenly. Set aside for 10 minutes.
2. Line a plate with several layers of paper towels. Heat the oil in a large nonstick skillet over high heat until almost smoking. Pick up each scallop half using tongs, gently shake to remove any excess marinade, and place in the skillet. Cook for about 3 minutes, turning, until golden, cooked through and no longer translucent. Don't overcrowd the pan. Transfer to the plate to drain.
3. Reduce heat to medium. Add the remaining marinade to the skillet and cook for about a minute, stirring constantly, until thickened. Pour this into a bowl and use as a dipping sauce.
4. Place each scallop half on a basil leaf. Bring up both ends of each leaf, and secure with a toothpick.

*Butter Chicken  
Party*

A photograph of a person's hands holding a black and white ceramic bowl filled with a vibrant orange-red Butter Chicken. The chicken is garnished with fresh green herbs. In the background, a silver metal cooking pot sits on a dark surface, with a flame visible above it, suggesting a kitchen setting. The overall lighting is dramatic, with a dark background and a soft light highlighting the food and the person's hands. The person's left wrist features a purple butterfly tattoo and a beaded bracelet with green, white, and gold beads.

## *Butter Chicken*

# Butter Chicken

Makes 4 to 5 servings

## For The Chicken

1 cup whole-milk Greek yogurt	¼ cup canned tomato puree
1 tablespoon peeled, grated ginger	2 tablespoons fresh lemon juice
1 tablespoon peeled, minced garlic	2 tablespoons melted butter or ghee*
2 tablespoons Indian tandoori masala	8 skinless, boneless chicken thighs cut into small pieces
(I recommend Shan Tandoori/Tikka mix)	Salt, to taste

1. In a large bowl, mix together the yogurt, ginger, garlic, Indian tandoori masala, tomato puree, salt, lemon juice and butter. Add the chicken and mix well. Cover and refrigerate for at least an hour.
2. Preheat the oven to 400 degrees. Place the chicken in a single layer in a roasting pan. Pour all remaining marinade over the chicken. Roast 20 to 30 minutes, or until the chicken is cooked and the juices run clear.
3. Remove the chicken from the oven and place all the pieces on a platter. Reserve the cooked marinade in a bowl.



# Butter Chicken

Makes 4 to 5 servings

## For The Sauce

4 tablespoons butter	2 medium tomatoes, finely chopped
1 tablespoon peeled, grated ginger	Salt, to taste
1 tablespoon peeled, minced garlic	1 serrano chile, finely minced
	½ cup heavy cream

1. To make the sauce, in a large skillet, heat the butter over medium heat. Add the ginger and garlic. Saute for about 30 seconds.
2. Add the tomatoes and cook, stirring constantly. Use the back of a spatula to mash the tomatoes as you go. Continue until the tomatoes are completely mashed and soft, about 10 minutes.
3. Add the reserved marinade.
4. Add the salt, chili pepper, fenugreek leaves and chicken and mix well. Simmer covered for about 10 minutes.
5. Add the cream and simmer for another minute. Serve hot.

*Rice with Peas*



# Rice with Peas

Serves 4

1 cup Basmati rice  
2 tablespoons vegetable oil  
½ teaspoon whole cumin seeds  
2-3 cloves  
1 cup frozen peas (no need to  
thaw)

2 cups of water  
Table salt to taste  
3-4 saffron threads soaked in a  
few tablespoons of warm water  
a few roasted/fried cashews

1. Rinse the rice at least 3–4 times with water. Drain and set aside.
2. In a deep pan, heat the vegetable oil on medium heat.
3. Add the cumin seeds and cloves. When they begin to sizzle, add the peas.
4. Sauté for about 2-3 minutes.
5. Add the rice and salt. Mix well. Add the water and bring to a rolling boil.
6. Reduce the heat to the lowest setting.
7. Cover the rice with a lid and cook for about 15-20 minutes or until most of the water has evaporated. You will see small craters forming on top of the rice.
8. Remove from heat. Let it sit for about 5 minutes. Fluff with a fork. Add the saffron threads and the milk and mix well. Serve hot garnished with nuts (if using).

*Cardamom Tea*



# Cardamom Tea

Serves 2

2 cups water	3 cardamom pods, bruised
1-inch piece fresh ginger, peeled and grated	½ cup milk (optional)
1-inch piece cinnamon stick	1 tablespoon loose black tea leaves, preferably Assam tea
	Sugar

1. In a saucepan, combine the water, ginger, cinnamon, cardamom, and cloves. Bring to a boil and boil for about a minute. Add the tea and boil for another minute. Add the milk, if using, and boil for another minute.
2. Remove from the heat. Strain into cups. Add sugar to taste and serve.





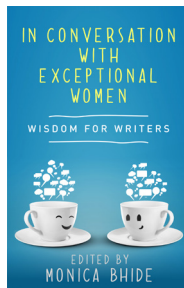
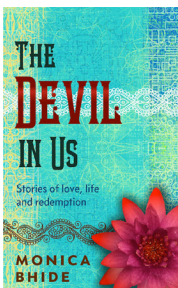
Monica Bhide's work has appeared in Food & Wine, Bon Appétit, Saveur, The Washington Post, Health, The New York Times, Ladies Home Journal, AARP The Magazine, Parents, and many others. Her books have been published by Simon & Schuster and Random House (India). The Chicago Tribune named Bhide one of the seven food writers to watch in 2012. In April 2012, Mashable.com picked her as one of the top ten food writers on Twitter.

Cover photo by Simi Jois. Simi is an award-winning photographer whose work has been featured on MSN (food & drink), Fox News magazine, Better Homes, The Kitchn, and she is a frequent contributor on the Daily Meal.

The cookbook was arranged by Abigail Berk. Abigail is a graphic designer who finds joy in organizing, lettering and boxes of various sizes and colors.

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