

## New Menu Items

**Butter Chicken-** is an Indian dish originating in Delhi. It is a type of curry made from chicken with a spiced tomato, cream and butter (*makhan*) sauce. Its sauce is known for its rich texture. With the fresh garlic and ginger this recipe has a wonderful bright flavor and gains depth in flavor from the garam masala seasoning (*Fennel Indian Bay leaves, Black and white peppercorns, Cloves, Cinnamon, Mace (outer covering of nutmeg) Black and green cardamom pods, Cumin Coriander seeds, Red chili powder*)

**Chicken Tikka Drumstick-** Our version of Tikka is similar to the flavor profiles in the butter chicken without the sauce though. It uses Fresh garlic and ginger that we mix with the garam masala and another handful of dried spices to create somewhat of a dry rub to marinate the chicken drumsticks in.

**Bengali chicken and potato kathi roll-** This is another Indian dish that consists of sautéed chicken potatoes and onions with mustard seeds. Seasoned with fresh garlic and turmeric. Served in a whole wheat tortilla wrap and finished with cilantro yogurt sauce.

**Texas Dry Rub Drumstick-** For this recipe we used a Basic BBQ dry rub like you would use on any smoked BBQ meats. It is sweet, salty, and smokey.

**Sweet and sour meatballs-** Simple dish the name explains for the most part. We made the sauce with a sriracha, honey and rice wine vinegar (it is not spicy even though there is a little sriracha sauce)

**Korean BBQ Meatballs-** This is very similar to the Mongolian meatballs we have featured in the past with just a few changes to it. The sauce base is soy sauce, brown sugar and sesame oil.

**Southwest chicken empanada-** This meal is like all the flavors of a cheesy chicken enchilada all wrapped into a handheld empanada (hand pie)

**Turkey Pepperoni Pizza calzone-** pizza sauce, cheese, and turkey pepperoni