



DESHI MIX
BY SALINA PARVIN



For those special occasions

KAJU PULAO (CASHEW PULAO)

Ingredients

2 tbsp oil
1 tsp ghee
500g aromatic rice, soaked and drained
200g cashews
1 cup chopped onions
1 bay leaf
2 green cardamom
2 cloves
2-inch cinnamon sticks
5 green chillies
1 tsp ginger-garlic paste
3 tbsp finely chopped coriander leaves
Salt to taste

Method

In a pan, heat oil. Fry cashews until golden brown. Remove from heat and keep aside. In the same pan, add chopped onions and fry until crisp and golden brown. Remove them and set aside. In the same pan, add 1 teaspoon of ghee and add bay leaf, cardamom, cloves, cinnamon, and ginger-garlic paste. Fry until the raw smell is gone. Add water and let this come to a boil. Add soaked and drained rice and green chilli. Mix well. Cook covered on medium heat for 10 minutes. Stir and cook on very low heat for 5 minutes. Remove from heat and set aside for 5 minutes. Sprinkle fried onions, fried cashews and finely chopped coriander leaves on top. Serve hot.

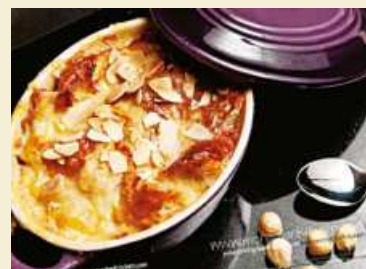
MUTTON TIKKA

Ingredients

1 kg mutton meat (boneless cut into chunks)
2 large onions, chopped
5 green chillies, chopped
 $\frac{3}{4}$ cup vinegar
1 cup tsp salt
1 tsp garlic paste
2 tsp ginger paste
3 tbsp oil
1 large tomato, chopped
 $\frac{1}{4}$ tsp black pepper
 $\frac{1}{4}$ tsp chaat masala
 $\frac{1}{2}$ tsp lemon juice

Method

Chop onions and green chillies. Soak them in the vinegar for 10 minutes. Then remove and set aside. In the vinegar, add meat, salt, ginger and garlic paste. Allow it to marinate for 2 hours in the fridge. Put the meat and vinegar mixture in a small pot and bring to a boil. Cover and decrease to a simmer and cook on a low flame until the vinegar has evaporated and the meat is cooked through, approximately 1-2 hours. Heat 2 tablespoons of oil in a frying pan over medium low heat. Add onion and stir for few seconds, add tomato and meat and fry until the tomatoes starts to break down. Add soaked green chilli mixture and



continue frying. Season with black pepper, chat masala and lemon juice. Test and adjust seasonings if desired. Serve with lemon wedges and chat masala.

BEEF KUNNA

Ingredients

$\frac{1}{2}$ cup oil
1 kg beef shank, chops (50-60g each piece)
1 large onion, chopped
1 tbsp ginger paste
1 tbsp garlic paste
 $1\frac{1}{2}$ tsp chilli powder
1 tsp turmeric powder

1 tbsp coriander powder
1 tbsp roasted cumin seeds powder
 $\frac{1}{2}$ tsp garam masala powder
 $\frac{1}{2}$ cup wheat flower mixed water
Salt to taste

Method

Heat oil in a clay cooking pan and cook the meat for a few minutes on high heat till it changes colour. Turn the heat to medium and add onion, chilli powder, turmeric powder, ginger-garlic paste, coriander powder and salt. Mix well and cook for 5-6 minutes or till the oil separates. Add 5-6 cups of water and cook for 1 hour with the lid on. When the meat is tender, add the wheat flower mixed water and roasted cumin seeds powder. Mix well and cook for another 15 minutes on low heat. Turn off the heat. Leave for 4-5 minutes and serve hot.

BAKED GARLIC CHICKEN

Ingredients

6 skinless, boneless chicken breast halves
2 tbsp olive oil
2 clove garlic, minced
1 cup dry bread crumbs
 $\frac{2}{3}$ cup grated cheese
1 tsp dried basil leaves
 $\frac{1}{2}$ tsp ground black pepper
Salt to taste