



DESHI MIX

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Eid-Ul-Azha Recipes

Eid is just around the corner, and there is only one thing on everyone's mind right now; what is going to be on the table for the big day. If you are currently in this dilemma yourself, try out these delicious recipes yourself and really bring out a one-of-a-kind table spread.

MUTTON TIKKA BIRIYANI

Ingredients

For mutton tikka —

- 1 kg mutton
- ½ cup oil
- 2 tbsp lemon juice
- 2 tbsp ginger-garlic paste
- 1 tbsp papaya paste
- 1 cup yoghurt
- 2 tbsp red chilli powder
- ½ tsp carom seeds
- 1 tbsp chilli flakes
- 1 tbsp cumin powder
- 1 tsp garam masala powder
- 1 tsp coriander powder
- ½ tsp yellow food colour
- Salt to taste

For rice —

- 800g rice, boiled
- ½ cup oil
- 1 tbsp ginger-garlic paste
- Salt to taste
- ½ cup yoghurt
- 4-5 green chillies
- 1 tsp garam masala powder
- ½ tsp cumin powder
- ½ tsp coriander powder
- 1 tsp red chilli powder
- 1 tsp chilli flakes

For layer —

- 2 tomato cubes
- 2 tsp ginger julienne
- 2 tbsp chopped mint
- 2 lemon slices
- 2 tbsp fried onions
- 3 green chillies

Method

For mutton tikka

In a bowl, mix oil, yoghurt, ginger-garlic paste, papaya paste, salt, carom seeds, garam masala powder, cumin powder, coriander powder, turmeric powder, red chilli powder, chilli flakes and food colour. Marinate mutton in it for 4-5 hours or overnight. Take skewers and thread mutton pieces on it. Cook on charcoal until fully tender.

For rice

In a pan, heat oil, add ginger-garlic paste, cumin seeds, green chillies and cook until light brown. Add cooked mutton tikka and mix well. Then add salt, red chilli powder, chilli flakes, coriander powder, garam masala powder, yoghurt and cook for 5 minutes. In another pan, layer rice, mutton, sprinkle fried onion, ginger julienne, lemon slices, mint leaves, and green chillies. Repeat. At last, drizzle ghee and food colour on top. Add ½ cup of milk and let it simmer for 10-15 minutes on low heat. Turn off the flame and leave it for 10 minutes. Tikka biryani is ready to serve.

KARAHI KEBAB

Ingredients

- ½ kg beef mince
- 2 chopped onions
- 5-6 green chillies
- ½ cup fresh coriander
- ½ cup mint leaves
- 1 egg
- 1 tbsp cumin powder
- 1 tbsp roasted and crushed coriander
- 1 tsp red chilli powder
- 1 tsp garam masala powder
- 1 tbsp ginger garlic paste
- Salt to taste

For gravy —

- 1 chopped onion
- 2-3 tomatoes, puréed
- 1 tsp cumin powder
- ½ tbsp ginger-garlic paste
- ½ tsp red chilli powder
- ½ tsp turmeric powder



- ½ tsp garam masala powder
- Salt to taste

Method

In a blender, add green chillies, onions, coriander, and mint; grind them well. Take beef mince in a bowl, add green

chillies mixture to it and mix. Now add egg, crushed and roasted coriander, red chilli powder, ginger garlic paste, garam masala and salt. Mix well until completely combined. Shape kebabs out of this mixture and fry for 3-4 minutes. For gravy, heat oil in a pan. Add onions, ginger-garlic paste, tomato purée, red chilli powder, turmeric powder, garam masala powder, salt and mix well. Add water to the pan and bring it to boil. Add fried kebabs to this gravy and let it cook for 10-15 minutes. Lastly, add green chillies and simmer for a minute or two. Remove from heat and serve.

GRILLED MUTTON CHOPS

Ingredients

- 6 large mutton chops
- 2 tbsp ginger paste
- 1 tbsp garlic paste
- 1 tbsp raw papaya paste
- 1 tbsp lemon juice
- 3 tbsp yoghurt
- 1 tsp dry red chilli, crushed
- 1 tsp red chilli powder
- 1 tsp garam masala powder
- 1 tsp coriander powder
- 1 tsp cumin powder
- 1 tbsp mustard oil
- 1 tsp mustard paste
- Salt to taste

Method

In a bowl, mix together all the ingredients for the marinade. Marinate the mutton chops in the mixture for 5-6 hours or overnight. Heat oil in a pan, discard the extra marinade and fry the mutton chops on both sides for 2 minutes each. Fry on high heat so that the juices get sealed. Remove from heat. Preheat the oven at 200° C. Place the rack near the top flame. Transfer the chops to a baking dish and bake in oven for 10 minutes. Turn the chops on the other side and bake for another 10 minutes. Serve hot.

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