

CHRONICLES OF SAM Q
BY SAM Q



FEAST

for the deshi palate

SHAHI MUTTON

Ingredients

- 1 kg medium sized potatoes
- 1 cup ghee
- 1 cup onions, blended to a paste
- 1 kg boneless mutton
- 2 tbsp ginger-garlic paste
- 2 tsp red chilli powder
- 2 tbsp coriander powder
- 20g green chillies, finely chopped
- 1 tbsp salt or to taste
- 1¼ cup yoghurt
- 50g fried onions
- 500 ml chicken stock
- A pinch of saffron
- Juice of one lemon
- 100g whole wheat flour
- The garam masala –
- 12 cloves
- 12 green cardamoms
- 3 cinnamon sticks
- 2 mace strands
- 3 bay leaves
- 1 tbsp cumin
- 1 tbsp fennel seeds

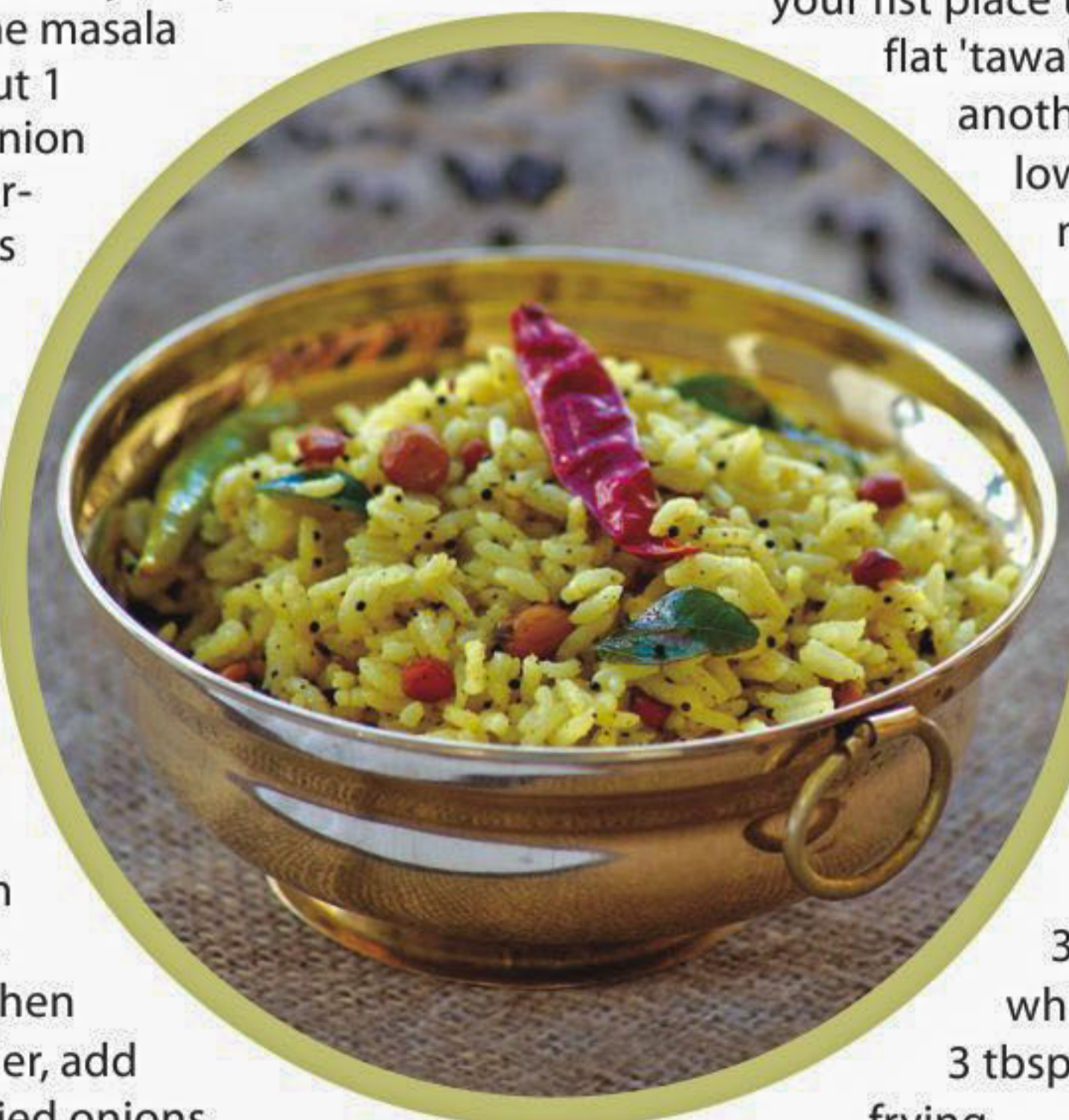
Method

First heat ghee and fry the peeled potatoes, keep aside. Take the whole garam masala, and tie them up in a Muslin cloth. Now take a copper or aluminium pot, pour half the ghee that was used to fry the potatoes and heat. Toss in the masala sachet. Fry for about 1 minute then add onion paste and fry for further 5 minutes. Toss in the mutton pieces and brown them for a couple of minutes. Add ginger-garlic paste and red chilli powder along with the green chillies. Add salt and cook for an hour on low flame.

After an hour when the mutton is tender, add the yoghurt and fried onions.

Now put in the fried potatoes. Mix well. Pour in the chicken stock. Stir to mix for 10 minutes. Now seal the mouth of the pan with the kneaded dough.

Place the lid on top and press down with your fist place the pan on top of a flat 'tawa' and cook for another 30 minutes on a low flame. Remove masala sachet before serving.



CHAT-PATA TAMARIND RICE

Ingredients

- 1½ cups of basmati rice soaked
- 2 tbsp of tamarind sauce
- 3 tbsp of roasted white sesame seeds
- 3 tbsp of oil for deep frying

- 1 medium size onion, thinly sliced
- 1 tsp ginger paste
- 1 tsp garlic paste
- ¼ tsp turmeric powder
- 1 tsp red chilli powder
- Salt to taste
- 2 tbsp chopped fresh coriander leaves

Method

Cook the rice and set aside. Heat oil and deep fry sliced onions. Keep aside. Now heat 3 tbsp oil again and add ginger-garlic paste for one minute. Add turmeric and chilli powder, and stir fry for one minute. Add the tamarind sauce and mix well. Add salt to taste. Add rice and mix thoroughly. Add sesame seeds and cook for another 2 minutes.

Garnish with fried onions and coriander leaves. Serve hot.

EGGPLANT WONDER

Ingredients

- 3 egg plants, cut into thick slices
- ½ tsp salt, or to taste
- 1 ½ tsp turmeric powder

