

METHOD OF PREPARATION - DUM KA CHICKEN

VERY IMPORTANT: No need to add Salt, Red chilli, Ginger, Garlic or anything else apart from the ingredients given below. Increase all quantities proportionally for serving more than 5 persons. Follow instructions given below as it is for best results.

Ingredients Required for 5 persons.

Chicken, skinless with bones, cut into 16 pieces	1 Kg / 2.2 lbs
Onions sliced	250 Gms / 9 oz / 4 medium / Fried 4 Fistfuls
Cooking oil	Enough for deep frying onions
Green Chillies – Whole	3
Cilantro leaves/Kothmir/Hara Dhania	1 small bunch / 10 twigs
Mint leaves/Pudina	1 small bunch / 10 twigs
Yogurt / Curd	250 gms / 8.8 oz
Edible orange red colour	5 to 7 pinches / 1½ gms
Ustad Banne Nawab's Dum ka Chicken Masala	One packet

STEPS OF COOKING:

1. Heat oil, deep fry onions till golden brown, remove, crush them after drying and keep aside.
2. Whip yogurt / curd, add 100 ml / one small tea cup water, colour, Dum ka Chicken masala, mix thoroughly and make a paste.
3. In a Lagan (Tray or something like a tray which can be kept on a stove), take chicken, 90 ml / 6 tablespoons of oil left over after frying onions, above paste, crushed onions, green chillies, Cilantro / Kothmir / Hara dhanya and Mint Leaves / pudina, mix thoroughly and **marinate for two hours.**
4. Place the Lagan (with chicken pieces side by side) on **high flame on a stove, cover with a lid and cook for 10 minutes.**
5. **Lower the flame** and cook with the lid closed till chicken is tender. Turn the chicken upside down after every 10 minutes. Remove and serve.