

METHOD OF PREPARATION - CHICKEN MASALA

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 with bones cut into 16 pieces	1 Kg / 2 lbs
Onions sliced	300 Gms / 10.56 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
Ustad Banne Nawab's Hyderabad Chicken Masala	One packet

STEPS OF COOKING:

1. Heat oil, fry onions till golden brown, remove and keep aside.
2. Take 50 ml / Half small tea cup water and make paste of chicken masala.
3. In a pressure cooker take 90 ml / 6 tablespoons of oil left over after frying onions, add green chillies and chicken and fry for 2 to 3 minutes, add above paste and fry for 1 to 2 minutes, stirring continuously **making sure masala paste doesn't stick to the bottom of the cooker.**
4. Whip yogurt / curd, add to the above and cook, stirring continuously till yogurt / curd is done. (This process takes anywhere between 2 to 5 minutes).
5. Crush the fried onions, add to the above and fry for 1 minute.
6. Add 250 ml / 1 glass water and mix thoroughly.
7. Close lid of pressure cooker. On first whistle of cooker, **reduce flame to low** and cook for five minutes. Close stove and let cooker cool down.
8. Remove lid and cook for another **five minutes only if chicken is not tender enough, stirring occasionally, otherwise proceed to step no. 9.**
9. **Put on lowest flame,** add cilantro/Kothmir/Hara Dhania and Mint leaves/Pudina, mix well, cover and leave for 5 minutes and serve.