

METHOD OF PREPARATION - HYDRABADI NEHARI

VERY IMPORTANT: No need to add Salt, Garlic, Ginger, Red chilli, Potli ka Masala or anything else apart from the ingredients given below. Increase all quantities proportionally for serving more than 6 persons. Follow instructions given below as it is for best results.

Ingredients required for 6 persons:

6 Zaban (Small size, thoroughly cleaned)

½ kg / 1 lb

6 Paya (Small size, thoroughly cleaned)

½ kg / 1 lb

Please note: If desired, either Zaban, Paya or both can be replaced by Meat with bones in the same quantity.

Cooking oil

180 ml / 12 Tablespoons

Onions

300 Gms / 10.56 oz / 4 Medium

Cilantro leaves/Kothmir/Hara Dhania

1 small bunch / 10 Twigs

Mint leaves/Pudina

1 small bunch / 10 Twigs

Ustad Banne Nawab's Hyderabad Nehari Masala

One packet

STEPS OF COOKING:

1. In a pressure cooker take 1500 ml / 6 glasses of water 2 raw diced onions, entire Masala of pouch # 1, mix thoroughly and then add all the Zaban / Paya or Meat.
2. Close lid of pressure cooker and cook on high flame till **Third whistle**.
3. After **the 3rd whistle, reduce flame to lowest** and cook for **One hour(30 to 45 minutes only if using meat)**.
4. Put off flame and let cooker cool down.
5. Remove lid of pressure cooker, remove all the Zaban/Paya/Meat, add 1500ml / 6 more glasses of water, mix well, **cover pot and cook on high flame till the mixture comes to a boil**.
6. Add entire Masala of pouch # 2, mix thoroughly stirring continuously for about 4 to 5 minutes.
7. Stirring occasionally, **cook on medium flame for atleast 15 to 20 minutes** or till the desired consistency of the Nehari gravy is obtained. (Should not be too thick or thin).
8. Close stove and add cilantro / hara dhanya / Kothmir and Mint leaves / pudina.
9. Heat 180 ml / 12 Tablespoons of oil in wok / kadhai and fry two finely diced onions till golden brown and add this oil and onions into the Nehari.
10. Mix well and Serve hot with **Nan Bread / Paratha or Roti**.