



Paneer Butter Masala

Ingredients:

- Oil - 1 tablespoon
- Unsalted Butter - 2-3 tablespoon
- Paneer - 200 gms
- Tomatoes - 5-6
- Cashewnuts - 12-15
- Bay leaf - 1
- Ginger (Julians) - Some
- Green Chilli (Julians) - some
- Black pepper - as per taste
- Rock salt - as per taste
- Kasuri Methi - 1 teaspoon

Method:

- In a pan add oil,
- Add Roughly chopped tomatoes and cashewnuts.
- Sprinkle some salt and let this cook covered for 5-8 minutes.
- Cool it down and grind in a mixer.
- Strain the puree.
- In a pan heat butter, add bay leaf.
- Add the strained puree.
- Add water as needed.
- Let it cook for 3-4 minutes.
- Adjust salt.
- Add paneer, kasoori methi and black pepper.
- Garnish with chopped coriander.

Rajgira Tikkad/Bhakri

Ingredients:

- Rajgira/Amaranth flour - 1 cup
- Rock salt - as per taste
- Warm water as needed
- Ghee to apply on Bhakri

Method:

- In a bowl, add flour and salt.
- Add warm water gradually to form a dough.
- Rest for 5 mins
- Roll using butter paper or plastic sheet.
- You can spread on a hot tawa directly using water, if you like.
- Cook both sides.
- Apply Ghee and serve hot.

Rajgira (Amranth) Kadhi

Ingredients:

- Ghee - 1 tablespoon
- Jeera - $\frac{1}{2}$ teaspoon
- Curry leaves - few (optional)
- Fennel Seeds - $\frac{1}{2}$ teaspoon
- Rajgira flour - 1-1.5 tablespoon
- Chach - 500 ml (2 cup)
- Green Chili slit - 2
- Rock salt - as per taste
- Black Pepper - as per taste
- Kasuri Methi - $\frac{1}{2}$ teaspoon
- Coriander chopped - handful

Method:

- In a pan, mix chach (sour preferably), Salt, Fennel seeds and rajgira flour.
- Add about half a cup water to it.
- Put the pan onto flame.
- Keep stirring the mixture it comes to a boil.
- Once it comes to a boil, put it on simmer and let it simmer for 8-10 mins.
- In another pan add Ghee, let it heat up and then add jeera seeds.
- As soon as they sputter add curry leaves.
- Add slit green chilis and turn the flame off.
- Add some black pepper and immediately add the tadka to the Kadhi.
- Serve garnished with coriander leaves.

Sama (samak) Pulao

Ingredients:

- Ghee - 1 tablespoon
- Jeera - $\frac{1}{2}$ teaspoon
- Peanuts - handful
- Chopped potato - $\frac{1}{4}$ cup
- Chopped green chili - as per taste
- Sama Rice - 1 cup
- Water 1.5 cups
- Rock Salt - as per taste
- Black pepper - as per taste
- Lemon Juice - few tablespoons
- Chopped coriander - handful

Method:

- Roast peanuts and keep aside.
- Wash the Sama rice and soak for 15 minutes.
- In a pressure cooker, add ghee, let it heat up and then add jeera seeds.
- As soon as they sputter add chopped potatoes. Mix.
- Add green chilies and salt to it. Mix. Add the water.
- Let the water come to a boil and then add the rice and black pepper.
- Close the lid of the cooker and just wait till one whistle.
- Turn the flame off and open the cooker when the steam is out.
- Add lemon juice and serve garnished with chopped coriander.