**Mutton Curry**

**Ingredients:**
750 g - mutton pieces
4 tbsp - ghee
3 to 4 - onions
salt to taste
3 to 4 - tomatoes
2 to 3 cups - water

**For the Masala:**
1/2 - fresh coconut (grated)
1 - onion, finely chopped
8 to 10 - red chillies
1 tsp - coriander seeds
1 tsp - cumin seeds
1/2 tsp - fenugreek seeds
15 - whole peppers
1 tsp - poppy seeds
2 to 3 - cinnamon sticks
4 - cloves
6 to 8 – garlic

**Method**

1. Clean and wash the mutton pieces.
2. Fry the grated coconut till dark brown and keep aside.
3. Fry the chopped onions till golden.
4. On a medium flame fry red chillies, coriander seeds, cumin seeds, fenugreek seeds, pepper, poppy seeds, cinnamon, cloves and garlic. Cool.
5. Now grind all these ingredients with the fried coconut and onions to a fine paste.
6. Take ghee in a heavy bottomed vessel, add finely chopped onions and fry till golden on a low flame.
7. Add the mutton pieces and fry for 8-10 minutes on a low flame.
8. Add the masala paste and salt to taste.
9. Saute for 5-10 minutes on a low flame till the mutton pieces are well coated with the masala.
10. Add the finely chopped tomatoes and saute for another 5 minutes.
11. Add 2-3 cups of water and mix well.
12. Cook on a low flame, stirring at regular intervals till the mutton is tender.
13. Serve with plain rice.

**Egg Curry**

**Ingredients:**
5 - eggs
4 to 5 tbsp - oil
3 - medium sized onions (finely chopped)
2 to 3 - green chillies (finely chopped)
1 tsp - ginger garlic paste
3 - medium sized tomatoes (made into a puree)
2 tsp - coriander powder
1 1/2 tsp - red chillie powder
1/4 tsp - turmeric powder
2 to 3 cups - water
1 tbsp - finely chopped coriander leaves
salt to taste

**Method**

1. Boil the eggs, cool for some time and then cut them into halves. Keep aside.
2. Take oil in a heavy bottomed vessel and fry the onions, green chillies and ginger garlic paste on a low flame till golden.
3. Add tomato puree and saute for a few minutes on a low flame.
4. Add coriander powder, red chillie powder, turmeric powder and salt to taste.
5. Saute on a low flame till oil separates.
6. Add about 2-3 cups of water and give it a boil.
7. Simmer till the gravy thickens a little.
8. Add the kept aside boiled eggs and cook for a few minutes.
9. Garnish with finely chopped coriander leaves and serve with hot chapattis.

**Spicy Prawn Masala**

**Ingredients:**
1/2 kilo prawns (sorted)
3 onions chopped
3-4 green chillies
2 tomatoes chopped
1 tbsp chilly powder
1/2 tsp pepper powder
2 tbspcoriander powder
1/4 tbs turmeric
salt as required
1 inchginger
5-6 pieces garlic
handful coriander leaves
3-4 tbsp oil

**Method**

1. Apply little turmeric,chilly pwdr and salt to the the prawns and keep aside.
2. Also make ginger+garlic paste
3. Add oil into a pan and once hot add ginger garlic paste.Saute well
4. Add onions and chillies and saute
5. Add the masala and saute well.
6. Add tomatoes and coriander leaves and keep on slow flame.
7. Add little water and keep pan closed for 2 min.
8. Smash tomatoes well and blend the mixture well.Add salt.
9. Add the prawns to the pan and add water as needed.
10. Mix well and keep on medium flame for 15 min.
11. Serve with fried rice or Roti

**Kerala Hot Fish Curry**

**Ingredients:**
1/2 kg - Fish
1 - Coconut
12 - Red chilli
7 leaves - Curry leaves
6 cloves - garlic
1/ inch - ginger
1 tsp - mustard
50 g - tamarind
3 tbsp – oil

**Method**

1. Clean the fish a minimum of 3 times
2. Then grind coconut and red chillies
3. Take 3 tbsp oil and fry mustard and curry leaves, chopped garlic and ginger
4. Then mix coconut paste after 7 mins
5. Put cleaned fish and tamarind paste after 5 mins
6. Now fish is ready to be served

**Nadan fish curry**

**Ingredients:**
1 lb King fish
8 - 9 - Pearl onion (chopped)
2 - Tomato (chopped)
7 - 8 nos - Green chillies (chopped)
5 - 6 nos - Curry leaves
Coriander leaves as reqd
7 nos - Garlic pods
2 tbsp - Chilli powder
2 tbsp - Tamarind(Puli) paste
11-12 nos - Black gram
1 tsp - Mustard seeds
1 tsp - Fenugreek seeds
4 - 5 nos - Black pepper
1 cup - Coconut milk
Salt - As reqd
Oil - 3 tbsp

**Method**

1. Heat oil in a non stick pan.
2. Add tomatoes and saute it for a minute.
3. Take a vessel and add red chilly powder, tamarind paste, salt and water and stir it well.
4. Remove the tomatoes from the oil and put it in the above vessel.
5. Heat up the same pan used for frying tomatoes.
6. Splutter mustard seeds.
7. Add black pepper, fenugreek seeds and black gram and fry, till the fenugreek starts to emit a nice aroma.
8. Add curry leaves, pearl onions, garlic and green chillies.
9. Add salt and saute, till they become brown in colour.
10. Add coriander leaves.
11. Add the tamarind paste and tomatoes and allow to boil for 5 mins.
12. Add pieces of fish and allow it to boil. 13)Cook, till the fish is well cooked. 14)Add the coconut milk and heat it for 3 mins. 15)Switch off the flame.
13. Add salt, if needed.
14. Garnish with coriander leaves.
15. Serve with rice.

**Chicken curd gravy**

**Ingredients:**
2-3 - meduim sized
1 - small cup curry leaves
1 tsp - turmeric powder
1&1\2 tsp - red chilli powder
1 tsp - garam masala powder
1 tsp - dania/corainder powder
2 tbsp - ginger garlic paste
Salt to taste
1\4 litre - curd
3\4 kg - chicken
corainderleaves

**Method**

1. Firstly wash the chicken nicely
2. Add 1 tsp turmeric powder, 1& 1\2 tsp red chilli powder, 1 tsp garam masala powder, 1 tsp dania powder, 2 tbsp ginger garlic, salt to taste.
3. Mix everything nicely and soak for about 15 mins.
4. Then take a kadai, add 3 tbsp of refined oil and add thinly cut long onions, curry leaves
5. Add the marinated chicken mix to kadai and stir well for about 5-10 mins.
6. Add curds to the chicken and stir to form a thick gravy for 10-15 mins and till cooked.
7. Garnish with corainder leaves.
8. Serve hot with either hot rice or chappatis.

**Spicy Chicken**



**Ingredients:**
chicken : 500 grms
onions : 4 big size
green chilly : 2
ginger garlic paste: 2 teaspoons
pepper : 1/2 teaspoon
turmeric powder: 1/2 teaspoon
red chilly powder: 1-2 teaspoons
curd : half cup
garam masala powder: 2 pinches
curry leaves : 8 leaves
coriander leaves: for garnishing
salt: as per required
oil: 5-6 table spoons

**Method**

1. First clean the chicken and marinate it with Pepper, Red Chilly powder, Curd, Pepper, Salt and Ginger garlic paste for 30-60 mins.
2. After marinating, take a kadai and pour oil into it.
3. Now add the chopped curry leaves, chopped onions(small and cube shaped pieces) and chilly pieces into it.
4. Allow them to fry for 5 mins in low flame.
5. Then add the Marinated Chicken into it and mix it properly.
6. Then, put the lid and let the chicken cook on low flame.
7. Keep stiring in regular periods for atleast 15-20 mins.
8. Once the chicken pieces become soft, add 2 pinches of garam masala powder and stir it once again.
9. Now, add 1/2 a cup of water and cover the kadai with a lid.
10. Allow it to cook for 5 mins in low flame.
11. Then garnish it with Corriander leaves and serve it hot.

**Chicken Hyderabad**

**Ingredients:**
800 gms - chicken
120 gms - ghee
100 gms - onions
3 tbsp - ginger paste
3 tbsp - garlic paste
8 - green chillies
1 tsp - turmeric
ï¿½ cup - peanuts
1 tbsp - sesame seeds
1 tbsp - sunflower seeds
50 gms - coconut
150 gms - yoghurt
2 tsp - garam masala
2 tbsp - lemon juice
20 gms - coriander
20 gms - mint
50 gms - cashewnuts
groundnut oil to fry
salt to taste

**Method**

1. Clean chicken, remove the skin and cut into 8 pieces.
2. Peel, wash and chop onions.
3. Remove stems, wash, slit, de-seed and chop green chillies.
4. Clean, wash and chop coriander and mint.
5. Pound peanuts, sesame seeds and sunflower seeds with a pestle.
6. Remove the brown skin and grate coconut.
7. Heat oil in a kadhai and deep fry cashewnuts until golden brown.
8. Whisk yoghurt in a bowl.
9. Heat ghee in a pot, add onions and saute over medium heat until golden brown.
10. Add the ginger and garlic pastes.
11. Stir for a minute, and green chillies and turmeric, stir.
12. Then add the pounded nuts and seeds, and grated coconut.
13. Stir for a minute, add yoghurt and fry until the fat leaves the masala.
14. Now add chicken, stir, add water (approx 400 ml.), being to a boil, simmer until tender.
15. Adjust the seasoning.
16. Sprinkle garam masala, lemon juice, coriander, mint and cashewnuts, stir.
17. Remove to a dish and serve with bread.

**Andhra Chicken Fry**

**Ingredients:**
Chicken 1kg
Coconut, grated 2 tbsps.
Garam masala powder 2tsp
Cinnamon 3 pieces.
Cloves 2 nos.
Onions, chopped 2 nos.
Garlic 3 flakes.
Ginger 1" piece.
cumin seeds 1/2 tsp
Coriander leaves A handful
Onions, cut finely 2 nos.
oil 2 tbsp
turmeric powder 1/2 tsp,
red chilli powder,Salt as desired
water
bay leaves,

**Method**

1. Boil the chicken with turmeric powder and 1/2 tsp of salt (do not add water to the chicken)
2. Grind together garlic,ginger,coconut and cumin seeds to a fine paste
3. In a vessel heat oil add bay leaves,cinnamon,cloves and add chopped onions and fry till brown
4. Then add the ground paste and till brown
5. Add the boiled chicken ,red chilli d water
6. Fry the chicken until the gravy becomes thick then add garam masala and coriander leaves. for every occasion!