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Id & Seasonal

Recipes



Lamb kebab

Description

This is a very favorite id recipe.

Ingredients:

- 2 lb Lamb (cut into 1 inch cubes)
- 3 Green Chillies (chopped)
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- For Marinade
- 1/4 cup Lemon Juice
- 1 cup Curd
- Salt to taste
- 1 inch piece Ginger (finely chopped)
- 10 Garlic flakes (finely chopped)
- 2-3 tbsp Coriander Powder
- 1 tbsp Turmeric Powder



Preparation:

- Mix all the ingredients of the marinade into a bowl.
- Mix it thoroughly and marinate the lamb cubes and remaining ingredients for about 5 hours.
- Skewer the pieces and grill over fire till they turn reddish brown.
- Lamb kebab is ready.

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Mrouzia

Description

This is also a lamb id recipe. Real tasty id recipe.

Ingredients:

- 1 kg Lamb chunks
- 1/4 cup Honey
- 1/4 cup Olive oil
- 2 cups Water
- 1/2 cup Almonds (blanched)
- 2 tsp Ras el hanout spice blend
- 1/4 cup Raisins



Preparation:

- Preheat oven to 345 degrees F.
- Smear the lamb with Ras El Hanout spice.
- Transfer this spiced lamb into a 5-quart pot with a lid.
- Add water, honey and olive oil.
- Bake for about 2 hours until the meat becomes tender.
- Take out the meat from the vessel and keep warm.
- Drain extra oil. Add the raisins.
- Boil the mixture until the raisins are cooked and the stew turns thick.
- Put the meat into the stew again.
- Boil again for 2 minutes.
- Garnish with the roasted almonds.
- Mrouziya is ready to serve.

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Mutton peper fry

Description

Nawabi biryani is an all time famous id recipe

Ingredients:

- 1/2 kg Mutton
- 2 tbsp Chilly powder
- 1 tsp Garam masala powder
- 1 Sprig curry leaves
- 1 tsp Turmeric powder
- 6 Green chillies
- 1 tbsp Ginger
- 1 tsp Mustard seeds
- 1 tbsp Pepper
- 1 tbsp Ginger-garlic paste
- Salt to taste
- 1 Cup shallots
- 2 tbsp Coriander powder
- 1/4 Cup coconut oil



Preparation:

- Wash and cut the mutton into small pieces.
- Cook it in a pressure cooker along with ginger-garlic paste, turmeric, chilly powder, coriander powder, and salt.
- Heat coconut oil in a pan, add mustard seeds and allow spluttering.
- Add shallots, ginger, and green chillies.
- Fry till the mixture turns golden brown.
- Now add cooked mutton.

- Cook again till it gets roasted.
- Mix garam masala and pepper.
- Saute again for about 2 minutes.
- Mutton Pepper Fry is ready to serve.
- Garnish it with curry leaves.

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Kabab recipe

Description:

This id recipe has a mixture of veg and non veg.

Ingredients:

- 500 gm Lamb (minced)
- 1 tsp Brown Color
- $\frac{3}{4}$ tsp Garam Masala
- 1 tsp Garlic Paste
- 1 tbsp Raw Papaya Paste
- 1 tsp Ginger Paste
- 2 tbsp Cashewnut Paste
- 2 tsp Thick Cream
- 2 Onions (chopped)
- 2 tsp Carom Seeds
- 2 tsp Dried Mango Powder
- 2 tbsp Rock Salt
- 3 tbsp Cumin Seed
- 1 tbsp Dry Ginger
- 1 tsp Black Pepper
- $\frac{1}{2}$ tsp Nutmeg Powder
- 10 Lemon Wedges
- 1 tsp Chat Masala
- Oil for frying



Preparation:

- Wash lamb and put it in a strainer. Gently press to squeeze out all the water.

- Add all the ingredients, except chat masala, oil and lemon wedges, to the lamb and mix well.
- Keep it aside for about an hour.
- After the due time, make medium-sized balls out of lamb mixture.
- Heat a gas oven or an electric oven along with skewers.
- Hold a hot skewer carefully in the other hand and spear the balls one by one on the hot skewer.
- Keep gap between the balls, while spearing them on the skewer.
- Likewise, spear all the remaining balls on all the other skewers.
- Place the skewers in the oven. Keep rotating the skewers, occasionally.
- When cooked, gently remove the kababs from the skewers with the help of a napkin.
- Heat the oil in a non-stick pan to shallow fry the kebabs.
- Sprinkle some chat masala on the kebabs.
- Seekh kabab is ready to eat. Serve it with lemon wedges.

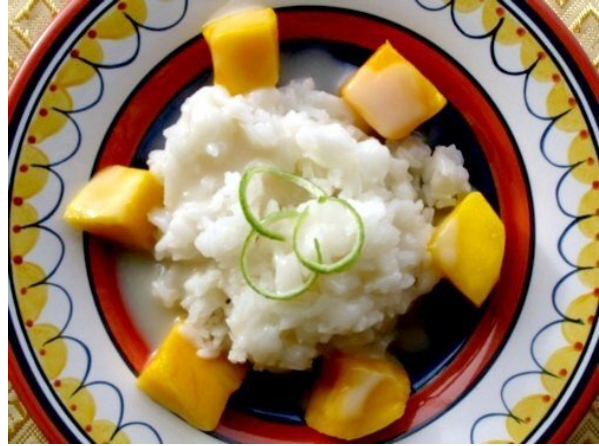
Sohan halwa recipe

Description

Halwa can be included in the sweet id recipes.

Ingredients:

- 1 kg Corn flour
- 1 kg Sugar
- 1 kg Ghee
- 1 Cup milk
- 100 gms Almonds
- 100 gms Pistachios
- 1 tsp Saffron



Preparation:

- Mix corn flour in 1 cup of water
- Allow it to dissolve properly.
- Dissolve saffron in water.
- Mix 3 cups of water in sugar and boil for it for sometime.
- Add milk and boil it for 5 minutes.
- Mix corn flour and saffron mixture to it.
- Cook the mixture over medium heat.
- As the mixture turns thick, start adding oil.
- Continue adding oil and stirring till the mixture gets separated.
- Add almonds and pistachios.
- Place this mixture on greased plate.
- Keep it for cooling for a while.
- Cut into square pieces.

- Crunchy Sohan Halva is ready.

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