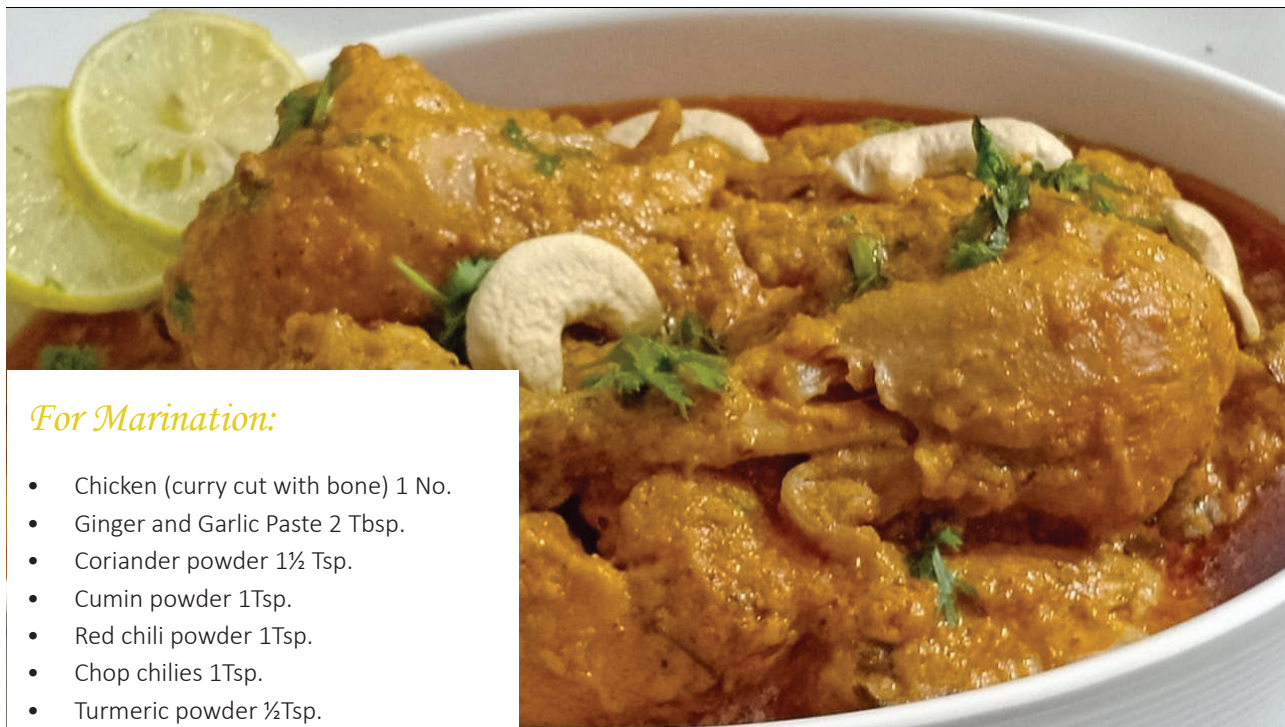


Hyderabadi Dum Ka Murgh Recipe



For Marination:

- Chicken (curry cut with bone) 1 No.
- Ginger and Garlic Paste 2 Tbsp.
- Coriander powder 1½ Tsp.
- Cumin powder 1Tsp.
- Red chili powder 1Tsp.
- Chop chilies 1Tsp.
- Turmeric powder ½Tsp.
- Garam Masala 1Cup
- Chop mint leaves (Pudina) 1 Tbsp.
- Chop Coriander 1 Tbsp.
- Cardamom 3-4 No.
- Cloves 3-4 No.
- Cinnamon stick 2 No.
- Ghee 2 Tbsp.
- Oil 1 Tbsp.
- Curd (Dahi) 1½ Cup
- Salt to taste
- Lemon Juice 1 No.

For Paste:

- Cashew nuts ½ Cup
- Curd ½ Cup
- Water as required

For Dough:

- Flour 250 gms
- Water as required

Method:

- Take a pot (with lid) marinate chicken with ginger garlic paste, coriander powder, cumin powder, Red chili powder, chop chili, brown onions, yogurt, garam masala, turmeric powder, chopped mint leaves, chopped coriander, ghee, oil and salt.
- Add whole garam masala (cinnamon stick, cardamom, cloves) mix this well, and keep it for half an hour.
- Take cashew nuts and ½ cup of curd put into the blender and make it a fine paste by add in water.
- Mix flour and water and make dough for sealing the pot and keeppside.
- After ½ hour add cashew nuts paste, juice of lemon and mix it well.
- Cover the pot with lid, place the edges with dough on the lid and sealit.
- Let this cook on a medium flame for 30-35min.
- After that take out the seal and open the lid mix it well, Hyderabadi Dum Ka Murgh is ready to serve.