

## MASALA GRILL – Vivek Sarin

### Onion Tomato Masala Gravy

200 ml oil	2 tsp red chili kashmiri powder
2 tsp cumin seeds	2 tsp cumin powder
1 tsp green cardamom	2 tsp turmeric powder
2 – 3 bay leaves	Salt to taste
1 tsp broken cinnamon sticks	1 tsp kastoori methi (fenugreek)
5 – 6 whole red dried chilies	100 gr chrushed tomato paste
50 gr chopped garlic	30 ml water
150 gr chopped or sliced onion	50 gr fresh chopped tomato
50 gr ginger garlic paste	50 gr fresh chopped coriander

Heat the oil. Add whole spices (cumin seeds, green cardamom, bay leaves, broken cinnamon sticks, and dried whole red chilies). Cook for one minute until all ingredients are browned and crackles. Add chopped garlic and cook until browned. Add chopped or sliced onions. Cook until golden brown. Add ginger garlic paste and cook for 3 minutes. Add remaining spices, crushed tomato paste, fresh tomatoes and chopped coriander and water. Let cook until oil floats on top. Shelf life is 7 to 9 days.

*For use in Mattar Paneer.*