

## DHABA RAJMA

1 cup Rajma | soaked for 12 hrs, drained and washed

### STEP1

In a pressure cooker, add the rajma, 100g onion (chopped fine), 100g tomato (chopped fine), 2 tsp ginger (julienne), 2 tsp garlic (chopped), 1 green chili (chopped), 1 tsp cumin seed, 2 tsp Kashmiri chili powder, ½ tsp turmeric powder, ½ tsp black salt powder, 2 tsp LAL GARAM MASALA, 3 Tbs butter and 4 cups water. Mix well. Pressure cook at highest heat for 1 whistle; then at lowest for 60 minutes.

### STEP2

Open cooker—check if the rajma is done, otherwise pressure cook for another 5–10 minutes—remove ½ cup of the rajma without the stock and smash it well and put it back into the cooker. Add 1 tsp dry mango powder and 1 tsp LAL GARAM MASALA. Mix well. If the rajma looks dry, add ½ cup water. Check the salt, sourness and pungency, and add black salt, dry mango powder and red chili powder, if required. Simmer for 5 minutes, stirring occasionally, or till the gravy thickens and looks smooth. Remove heat, decorate the top with tomato slices and slit green chili, squeeze juice of 1 lime and keep covered for 5 minutes before serving. Serve with boiled rice.

Comments, suggestions and pictures on this recipe will be highly appreciated. Please send email to [vcare@ospices.in](mailto:vcare@ospices.in).