

Rajma

From Radhika Nandur Bukkapatnam

Ingredients

- 2 cups dry rajma (small black kidney beans)
- 1 Tbs oil
- 1 large onion
- 4 medium-sized tomatoes
- 4 Serrano peppers
- Fresh ginger, 1 inch cube
- 2 cinnamon sticks
- 2 tsp cumin seeds
- 3 whole cloves
- 3 bay leaves
- 1 tsp salt
- 2 Tbs Rajma masala powder



Directions:

Soak beans overnight.

Heat oil in large skillet, add onion (large pieces), cook until golden. Add tomatoes, peppers and ginger; cook for 10 minutes, until it comes together. Add cinnamon sticks, cumin, cloves and bay leaves. Set aside to cool and then grind/pureé to a soft paste.

Boil the beans until soft. Can also use canned kidney beans, use 4 cans, rinse, and boil till soft.

In a large container, add the mixture from the skillet, add salt and Rajma masala. Add boiled beans to the mixture and boil for 30 min.

Eat with rice.

What's in Rajma Masala Powder?

Dry Mango Powder (Amchur), Dry Pomegranate Seeds, Coriander Seeds (Methi), Nutmeg (Jaiphal), Red Chiles, Cumin Seeds (Jeera), Dry Ground Ginger, Bay Leaves (Tej Patta), Carom Seeds (Ajwain). Black Cardamoms (Badi Elaichi). Cloves (Lavang), Mace