

Indian Inspired Thanksgiving Buffet

Appetizers

Papadum
Vegetarian Dosa
Chicken Pakoras
Lamb Samosas
Aloo Tikki
Sambar

Entrees

Masaledar Turkey Sabzi
Chicken Makhani (Butter Chicken)
Shrimp Masala
Lamb Saag
Spicy Shrimp Vindaloo
Aloo Gobi
Paneer Tikka Masala
Chana Masala
Cumin-Infused Basmati Rice

Desserts

Gulab Jamun
Rasmalai
Mango Kulfi

Condiments

Mint Chutney
Tomato Chutney
Coconut Chutney

Mango Lassi

Papadum

1 pkg of papadoms

Oil for frying

FRY THE PAPADUMS: Heat oil in a deep fryer or large skillet. Fry each papadum for a few seconds until they puff up and turn golden brown. Drain on paper towels and serve immediately.

Vegetarian Dosa with Sweet Potato Pie Tea

FOR THE BATTER:

1 C rice

1/2 C urad dal (split black gram)

1/4 t fenugreek seeds

Salt to taste

1 T Sweet Potato Pie tea

FOR THE FILLING:

Oil for cooking

1 onion, finely chopped

1 carrot, grated

1 potato, boiled and mashed

1/2 C cauliflower, finely chopped

1 t cumin seeds

1 t mustard seeds

1/2 t turmeric powder

1/2 t chili powder

Salt to taste

Fresh cilantro for garnish

PREPARE THE BATTER: Soak rice, urad dal, fenugreek seeds, and Sweet Potato Pie tea in water for 4-6 hours. Grind to a smooth batter and ferment overnight. Add salt to taste.

PREPARE THE FILLING: In a skillet, heat oil and add cumin seeds and mustard seeds. When they start to splutter, add onion, carrot, potato, and cauliflower. Sauté until tender. Add turmeric powder, chili powder, and salt. Mix well and cook for a few more minutes.

COOK THE DOSA: Heat a non-stick pan, pour a ladleful of batter, and spread it in a circular motion. Drizzle oil around the edges. Cook until golden brown and crispy. Place a spoonful of the vegetable filling in the center, fold the dosa, and serve with chutney and sambar.

Chicken Pakoras

with Lemongrass-Ginger-Orange Tea

1 lb chicken breast, cut into bite-sized pieces

1 C chickpea flour

1 t cumin powder

1 t coriander powder

1/2 t turmeric powder

1/2 t chili powder

Salt to taste

1 T Lemongrass-Ginger-Orange tea

Water as needed

Oil for frying

PREPARE THE BATTER:

In a bowl, mix chickpea flour, cumin powder, coriander powder, turmeric powder, chili powder, salt, and Lemongrass-Ginger-Orange tea. Add water gradually to make a thick batter.

FRY THE PAKORAS:

Dip chicken pieces in the batter and fry in hot oil until golden brown and cooked through. Drain on paper towels and serve hot.

Lamb Samosas

with Pu-Erh Coffee Tea

1 lb ground lamb
1 onion, finely chopped
2 cloves garlic, minced
1 † ginger, minced
1 † cumin powder
1 † coriander powder

1/2 † turmeric powder
1/2 † chili powder
Salt to taste
1 T Pu-Erh Coffee tea
1 package of samosa wrappers
Oil for frying

PREPARE THE FILLING: In a skillet, cook ground lamb with onion, garlic, ginger, cumin powder, coriander powder, turmeric powder, chili powder, salt, and Pu-Erh Coffee tea until browned and cooked through. Let cool.

ASSEMBLE THE SAMOSAS: Place a spoonful of filling in each samosa wrapper, fold, and seal the edges with water.

FRY THE SAMOSAS: Fry in hot oil until golden brown and crispy. Drain on paper towels and serve hot.

Aloo Tikki

with Turmeric Bliss

4 potatoes, boiled and mashed
1 onion, finely chopped
2 green chilies, finely chopped
1 † cumin powder
1 † coriander powder

1/2 † turmeric powder
Salt to taste
1 T Turmeric Bliss
Oil for frying

PREPARE THE TIKKI: In a bowl, mix mashed potatoes, onion, green chilies, cumin powder, coriander powder, turmeric powder, salt, and Turmeric Bliss. Shape into patties.

FRY THE TIKKI: Heat oil in a skillet and fry the patties until golden brown and crispy on both sides. Drain on paper towels and serve hot.

Sambar

1 C Toor dal (split pigeon peas)
2 C water
1 onion, chopped
1 tomato, chopped
1 carrot, chopped
1 potato, cubed
1/2 C drumsticks (optional)
1/2 C tamarind pulp
2 T sambar powder

1/2 † turmeric powder
Salt to taste
2 T oil
1 † mustard seeds
1 † cumin seeds
1/4 † asafetida (hing)
2 dried red chillies
10-12 curry leaves
Fresh cilantro for garnish

COOK THE DAL: Rinse the Toor dal and cook it in a pressure cooker with 2 cups of water until soft. Mash the dal and set aside.

PREPARE THE VEGETABLES: In a large pot, heat oil and add mustard seeds, cumin seeds, asafetida, dried red chillies, and curry leaves. When the seeds start to splutter, add onion and sauté until golden brown.

ADD THE VEGETABLES: Add tomato, carrot, potato, and drumsticks. Cook for a few minutes.

ADD THE DAL AND SPICES: Add the mashed dal, tamarind pulp, sambar powder, turmeric powder, and salt. Add water to adjust the consistency. Simmer for 15-20 minutes until the vegetables are cooked.

GARNISH AND SERVE: Garnish with fresh cilantro and serve hot with rice or idli.

Masaledar Turkey Sabzi

with Thai Chai

1 12-15 lb turkey, thawed
1/2 C unsalted butter, room temperature
2 T garam masala
1 T turmeric powder
1 T cumin powder
1 T coriander powder
1 T paprika
1 T ground ginger
1 T garlic powder

1 T lemon juice, freshly squeezed
Salt and pepper to taste
1 T Thai Chai
3 C chicken broth
2 C cauliflower florets
2 C potatoes, cubed
2 C tomatoes, chopped
Fresh cilantro for garnish

BHUNA MASALA:

1 onion, finely chopped
2 cloves garlic, minced
1 T ginger, minced
1 C tomato puree
1 C coconut milk
1 T garam masala
1 t turmeric powder

1 t cumin powder
1 t coriander powder
1/2 t chili powder
1 T Thai Chai
Salt to taste
2 T oil

PREPARE TURKEY: Remove the giblets and pat the turkey dry with paper towels.

MAKE THE RUB: In a small bowl, combine butter, garam masala, turmeric powder, cumin powder, coriander powder, paprika, ground ginger, garlic powder, lemon juice, salt, pepper, and Thai Chai. Mix until smooth.

RUB TURKEY: Gently loosen the skin over the turkey breast with your hands, being careful not to tear it. Rub 3 tablespoons of the mixture under the skin. Rub the remaining mixture all over the turkey.

ROAST TURKEY: Place the turkey, breast side up, in a roasting pan. Pour the chicken broth into the bottom of the pan. Roast at 425°F for 30 minutes, then reduce the temperature to 325°F and continue cooking for 2 to 2 1/2 hours, or until a meat thermometer reads 160°F in the thickest part of the thigh. Baste with pan drippings every 30 minutes.

PREPARE THE VEGETABLES: In the last hour of roasting, add cauliflower, potatoes, and tomatoes to the roasting pan around the turkey. Toss them in the pan juices to coat.

MAKE THE BHUNA MASALA: In a skillet, heat oil and sauté onion, garlic, and ginger until golden brown. Add tomato puree, coconut milk, garam masala, turmeric powder, cumin powder, coriander powder, chili powder, salt, and Thai Chai. Simmer for 15-20 minutes until thickened.

Shrimp Masala

with Tri Pepper Chai

1 lb shrimp, peeled and deveined
2 T oil
1 onion, finely chopped
2 cloves garlic, minced
1 † ginger, minced
1 † cumin powder

1 † coriander powder
1/2 † turmeric powder
1/2 † chili powder
1 T Tri Pepper Chai 1 C tomato puree
Salt to taste
Fresh cilantro for garnish

COOK THE SHRIMP: In a skillet, heat oil and sauté onion, garlic, and ginger until golden brown. Add cumin powder, coriander powder, turmeric powder, chili powder, and Tri Pepper Chai. Cook for 2 minutes.

ADD THE SAUCE: Stir in tomato puree and cook for 10 minutes. Add shrimp and cook until pink and cooked through. Season with salt. Garnish with fresh cilantro and serve hot.

Chicken Makhani

with Golden Turmeric Chai

1 lb chicken breast, cut into cubes
1 C yogurt
2 T lemon juice
1 † turmeric powder
1 † chili powder
1 † garam masala
Salt to taste
1 T Golden Turmeric Chai

2 T butter
1 onion, finely chopped
2 cloves garlic, minced
1 † ginger, minced
1 C tomato puree
1/2 C heavy cream
1 † fenugreek leaves

MARINATE THE CHICKEN: In a bowl, mix yogurt, lemon juice, turmeric powder, chili powder, garam masala, salt, and Golden Turmeric Chai. Add chicken and marinate for at least 1 hour.

COOK THE CHICKEN: In a skillet, melt butter and sauté onion, garlic, and ginger until golden brown. Add marinated chicken and cook until done.

PREPARE THE SAUCE: Add tomato puree and cook for 10 minutes. Stir in heavy cream and fenugreek leaves. Simmer for 5 minutes. Serve hot with naan or rice.

Lamb Saag

with Raja Oolong Chai

1 lb lamb, cubed
2 T oil
1 onion, finely chopped
2 cloves garlic, minced
1 † ginger, minced
1 † cumin powder
1 † coriander powder

1/2 † turmeric powder
1/2 † chili powder
1 C spinach puree
1 T Raja Oolong Chai tea blend (ground)
Salt to taste
Fresh cilantro for garnish

COOK THE LAMB by heating oil in a skillet and sautéing onion, garlic, and ginger until golden brown.

ADD SPICES: cumin powder, coriander powder, turmeric powder, chili powder, and the ground Raja Oolong Chai tea blend. Cook for 2 minutes.

STIR IN SPINACH puree and cook for 10 minutes.

ADD LAMB and cook until tender.

SEASON with salt.

GARNISH with fresh cilantro and serve hot.

Spicy Shrimp Vindaloo

with Crispy Pork Carnitas Tea

1 lb shrimp, peeled and deveined
2 T oil
1 onion, finely chopped
2 cloves garlic, minced
1 † ginger, minced
1 † cumin powder
1 † coriander powder

1/2 † turmeric powder
1/2 † chili powder
1 C tomato puree
1/4 C vinegar
1 T Crispy Pork Carnitas Tea blend (ground)
Salt to taste
Fresh cilantro for garnish

COOK THE SHRIMP by heating oil in a skillet and sautéing onion, garlic, and ginger until golden brown.

ADD SPICES: cumin powder, coriander powder, turmeric powder, chili powder, and the ground Crispy Pork Carnitas Tea blend. Cook for 2 minutes.

ADD THE SAUCE by stirring in tomato puree and vinegar. Cook for 10 minutes.

ADD SHRIMP and cook until pink and cooked through.

SEASON with salt.

GARNISH with fresh cilantro and serve hot.

Aloo Gobi

Pu-erh Spice Tea

2 potatoes, cubed	1 † coriander powder
1 head cauliflower, cut into florets	1/2 † turmeric powder
2 T oil	1/2 † chili powder
1 onion, finely chopped	1 C tomato puree
2 cloves garlic, minced	1 T Pu-erh Spice Tea blend (ground)
1 † ginger, minced	Salt to taste
1 † cumin powder	Fresh cilantro for garnish

COOK THE VEGETABLES by heating oil in a skillet and sautéing onion, garlic, and ginger until golden brown.

ADD SPICES: cumin powder, coriander powder, turmeric powder, chili powder, and the ground Pu-erh Spice Tea blend. Cook for 2 minutes.

ADD THE SAUCE by stirring in tomato puree. Cook for 10 minutes.

ADD POTATOES and cauliflower. Cook until tender.

SEASON with salt.

GARNISH with fresh cilantro and serve hot.

Paneer Tikka Masala

with Rooibos Vanilla Chai

1 lb paneer, cubed	1 onion, finely chopped
1 C yogurt	2 cloves garlic, minced
2 T lemon juice	1 † ginger, minced
1 † turmeric powder	1 C tomato puree
1 † chili powder	1/2 C heavy cream
1 † garam masala	1 † fenugreek leaves
Salt to taste	1 T Rooibos Vanilla Chai blend (ground)
2 T oil	

MARINATE THE PANEER by mixing yogurt, lemon juice, turmeric powder, chili powder, garam masala, salt, and the ground Rooibos Vanilla Chai blend in a bowl. Add paneer and marinate for at least 1 hour.

COOK THE PANEER by heating oil in a skillet and sautéing onion, garlic, and ginger until golden brown. Add marinated paneer and cook until done.

PREPARE THE SAUCE by adding tomato puree and cooking for 10 minutes. Stir in heavy cream and fenugreek leaves. Simmer for 5 minutes.

Serve hot with naan or rice.

Chana Masala

with Honeybush Pumpkin Chai

2 C chickpeas, cooked
2 T oil
1 onion, finely chopped
2 cloves garlic, minced
1 † ginger, minced
1 † cumin powder
1 † coriander powder

1/2 † turmeric powder
1/2 † chili powder
1 C tomato puree
1 T Honeybush Pumpkin Chai (ground)
Salt to taste
Fresh cilantro for garnish

COOK THE MASALA by heating oil in a skillet and sautéing onion, garlic, and ginger until golden brown.

ADD SPICES: cumin powder, coriander powder, turmeric powder, chili powder, and the ground Honeybush Pumpkin Chai. Cook for 2 minutes.

ADD THE CHICKPEAS by stirring in tomato puree and cooking for 10 minutes. Add chickpeas and simmer for 15 minutes.

SEASON with salt.

GARNISH with fresh cilantro and serve hot.

Cumin-Infused Basmati Rice

2 C basmati rice
4 C water
1 T cumin seeds

1 T oil or ghee
Salt to taste

PREPARE THE RICE: Rinse the basmati rice under cold water until the water runs clear.

COOK THE RICE: In a large pot, heat oil or ghee and add cumin seeds. When they start to splutter, add water and salt. Bring to a boil. Add the rice, reduce heat, cover, and simmer for 15-20 minutes until the rice is cooked and the water is absorbed. Fluff with a fork before serving.

Gulab Jamun

with Almond Cardamom Cake Tea

1 C milk powder
1/4 C all-purpose flour
1/4 † baking soda
2 T ghee
1 T Almond Cardamom Cake Tea (ground)
Milk as needed

Oil for frying
2 C sugar
2 C water
1/2 † cardamom powder
Rose water (optional)

Prepare the dough by mixing milk powder, flour, baking soda, and the ground Almond Cardamom Cake Tea blend in a bowl. Add ghee and mix well. Gradually add milk to form a soft dough.

Make the syrup by combining sugar, water, and cardamom powder in a saucepan. Bring to a boil and simmer until slightly thickened. Add rose water if desired.

Fry the Gulab Jamun by shaping the dough into small balls. Heat oil in a deep fryer and fry the balls until golden brown. Drain and soak in the syrup for at least 30 minutes before serving.

Rasmalai

with Maple Creme Oolong Tea

1 C paneer, crumbled
1/4 C sugar
1/4 t cardamom powder
1 L milk
1/2 C sugar

1 T Maple Creme Oolong (ground)
1/4 t saffron strands
1/4 t cardamom powder
Chopped nuts for garnish

PREPARE THE PANEER BALLS by mixing paneer, sugar, and cardamom powder in a bowl. Shape into small balls and flatten slightly.

PREPARE THE MILK SYRUP by bringing milk to a boil in a saucepan. Add sugar, saffron, cardamom powder, and the ground Maple Creme Oolong Tea blend. Simmer until reduced by half.

COMBINE AND SERVE by adding the paneer balls to the milk syrup and simmering for 10 minutes. Chill and serve garnished with chopped nuts.

Mango Kulfi

with Peach Oolong Tea

1 C mango puree
1 C condensed milk
1 C heavy cream

1/4 t cardamom powder
1 T Peach Oolong Tea blend (ground)
Chopped pistachios for garnish

PREPARE THE KULFI MIXTURE by mixing mango puree, condensed milk, heavy cream, cardamom powder, and the ground Peach Oolong Tea blend in a bowl.

FREEZE THE KULFI by pouring the mixture into molds and freezing for at least 6 hours or until set.

SERVE by unmolding and garnishing with chopped pistachios.

Mint Chutney

with Mindful Mint Chai Tea

1 C fresh spearmint leaves
1/2 C fresh cilantro leaves
1 green chili
1 sm piece of ginger

1 T lemon juice
Salt to taste
1 T Mindful Mint Chai tea blend (ground)
Water as needed

BLEND THE INGREDIENTS by combining mint leaves, cilantro leaves, green chili, ginger, lemon juice, salt, and the ground Mindful Mint Chai tea blend in a blender. Add a little water and blend to a smooth paste.

ADJUST CONSISTENCY by adding more water if needed to achieve the desired consistency.

SERVE fresh with snacks like samosas, pakoras, or dosa.

Tomato Chutney

with Tomato Chutney Seasoning Tea

2 tomatoes, chopped
1 onion, chopped
2 cloves garlic
2 dried red chilies
1 T oil
1/2 t mustard seeds

1/2 t cumin seeds
1 T Tomato Chutney Seasoning tea blend (ground)
Salt to taste
Fresh cilantro for garnish

SAUTÉ THE INGREDIENTS by heating oil in a skillet and adding mustard seeds and cumin seeds. When they start to splutter, add onion, garlic, dried red chilies, and the ground Tomato Chutney Seasoning tea blend. Sauté until the onions are golden brown.

COOK THE TOMATOES by adding the chopped tomatoes and cooking until they are soft and mushy.

BLEND THE CHUTNEY by letting the mixture cool, then blending it to a smooth paste.

SERVE by garnishing with fresh cilantro and serving with dosa, idli, or rice.

Coconut Chutney

with Cracked Black Peppercorns and Coconut Pouchong Tea

1 C grated coconut
2 T roasted chana dal (split chickpeas)
1 green chili
1 small piece of ginger
Salt to taste
1 T Coconut Pouchong Tea blend (ground)

1/2 t cracked black peppercorns
Water as needed
1 T oil
1/2 t mustard seeds
1/2 t cumin seeds
10-12 curry leaves

BLEND THE INGREDIENTS by combining grated coconut, roasted chana dal, green chili, ginger, salt, ground Coconut Pouchong Tea blend, and cracked black peppercorns in a blender. Add a little water and blend to a smooth paste.

PREPARE THE TEMPERING by heating oil in a small pan and adding mustard seeds, cumin seeds, and curry leaves. When they start to splutter, pour the tempering over the chutney.

SERVE fresh with dosa, idli, or vada.

Mango Bassi

with Peach Bellini Tea

1 C mango puree
1 C yogurt
1/2 C milk
2 T sugar

1/4 t cardamom powder
1 T Peach Bellini Tea blend (ground)
Ice cubes

BLEND THE INGREDIENTS by combining mango puree, yogurt, milk, sugar, cardamom powder, and the ground Peach Bellini Tea blend in a blender. Blend until smooth.

SERVE by pouring into glasses over ice cubes and serving chilled.