Paneer in Barbeque Sauce Recipe

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Here Paneer Balls are cooked in homemade barbeque sauce, which makes this recipe ideal to impress your guests. Indian Cottage Cheese (paneer) gets a different texture and color when is to be cooked with Chinese hot sauces and Indian veggies. Cooking Paneer in Barbeque Sauce is really a different way to enjoy Indo Chinese Snacks.

**Preparation time:** 25 minutes  
**Cooking time**: 25 minutes  
**Servings:** 2-4

**Ingredients:**

* 250 gms cottage cheese (paneer) mashed or grated
* 6-7 tbsp maida (plain flour)
* 1 cup bread crumbs (preferably refrigerated bread)
* 4-5 green chillies chopped
* 2 tsp ginger-garlic paste
* 1/2 tsp white pepper powder
* 1/4 tsp baking soda
* 1 onion chopped
* 2 tomatoes pureed
* 1/2 tsp lime juice
* 1/2 tsp soy sauce
* 1/2 tsp vinegar
* 8-10 dried red chillies paste
* 1 tsp tomato ketchup
* 1/4 tsp sugar
* 1 tsp Worcestershire sauce (bottled one available in market)
* Salt to taste
* spring onion green part chopped
* 1 tsp butter
* Oil for deep fry

**How to make Paneer in Barbeque Sauce:**

1. In a mixing bowl add mashed paneer, bread crumbs, maida, green chillies, salt, baking soda and white pepper powder, mix well.
2. Make small balls and deep fry in sufficient oil.
3. Keep aside on tissue papers.
4. Now heat up a pan, add butter, ginger-garlic paste and saute for a minute.
5. Add chopped onion and cook well in the paste.
6. Add tomato puree, salt, red chilli paste, sugar, Worcestershire sauce, soy sauce, vinegar and tomato ketchup, cook for 5-6 minutes on low flame.
7. Stir continuously, add lime juice and fried paneer balls.
8. Add spring onions, mix well.
9. Switch off the gas when 2-3 boils will come and serve hot.