Chicken Tikka Masala

Ingredients:

* 1 cup yogurt
* 1 tablespoon lemon juice
* 2 teaspoons fresh ground cumin
* 1 teaspoon ground cinnamon
* 2 teaspoons cayenne pepper
* 2 teaspoons freshly ground black pepper
* 1 tablespoon minced fresh ginger
* 1 teaspoon salt, or to taste
* 3 boneless skinless chicken breasts, cut into bite-size pieces
* 4 long skewers
* 1 tablespoon butter
* 1 clove garlic, minced
* 1 jalapeno pepper, finely chopped
* 2 teaspoons ground cumin
* 2 teaspoons paprika
* 1 teaspoon salt, or to taste
* 1 (8 ounce) can tomato sauce
* 1 cup heavy cream
* 1/4 cup chopped fresh cilantro

Directions:

* In a large bowl, combine yogurt, lemon juice, 2 teaspoons cumin, cinnamon, cayenne, black pepper, ginger, and salt. Stir in chicken, cover, and refrigerate for 1 hour.
* Preheat a grill for high heat.
* Lightly oil the grill grate. Thread chicken onto skewers, and discard marinade. Grill until juices run clear, about 5 minutes on each side.
* Melt butter in a large heavy skillet over medium heat. Saute garlic and jalapeno for 1 minute. Season with 2 teaspoons cumin, paprika, and 3 teaspoons salt. Stir in tomato sauce and cream. Simmer on low heat until sauce thickens, about 20 minutes. Add grilled chicken, and simmer for 10 minutes. Transfer to a serving platter, and garnish with fresh cilantro.

Chicken Biryani

Ingredients:

* 1/4 cup ghee (clarified butter)
* 20 whole cloves
* 9 whole cardamom pods
* 5 bay leaves
* 1 medium onion, chopped
* 5 small green chile peppers
* 2 tablespoons ginger garlic paste
* 1 (3 pound) whole chicken, cut into pieces
* 1 1/2 cups plain yogurt
* 1 teaspoon salt
* 6 fresh curry leaves (optional)
* 3 cups uncooked jasmine or white rice
* 4 1/8 cups water
* 1 sprig cilantro leaves with stems

Directions:

* Soak rice for 30 minutes in enough water to cover; then drain.
* Meanwhile, heat ghee in a large skillet over medium heat. Stir in cloves, cardamom, and bay leaves. Then stir in onion, and cook until soft, 6 to 7 minutes. Stir in chile peppers and ginger paste. Stir in yogurt, salt, and curry, and then place chicken in pan. Cook for 20 to 25 minutes, stirring occasionally and turning the chicken pieces, until only about 1 cup of liquid remains.
* Mix in rice, water, and cilantro. Bring to a boil. Reduce heat to low, cover, and cook for 20 minutes. Check rice after about 12 minutes; if it is dry, add 1/2 cup water, and continue cooking.

Besan (Gram Flour) Halwa

Ingredients:

* 1 cup milk
* 1/2 cup water
* 1/2 teaspoon ground cardamom
* 3/4 cup ghee (clarified butter)
* 1 cup chickpea flour (besan)
* 1 cup sugar

Directions:

* Bring the milk and water to a simmer in a saucepan over medium-low heat; stir the cardamom into the mixture. Set aside.
* Melt the ghee in a shallow skillet over medium heat; stir the chickpea flour into the melted ghee and cook until fragrant, about 10 minutes. Add the sugar and stir to incorporate. Slowly pour the milk mixture into the skillet while stirring to avoid lumps. Continue cooking and stirring until the halwa pulls away from the sides of the pan, 10 to 15 minutes. Serve hot or spread the mixture into a rimmed plate and allow

Savory Lassi

Ingredients:

* 1 cup plain yogurt
* 1/2 cup water
* 1/2 cup milk
* 1 teaspoon ground cumin
* 1 teaspoon chopped cilantro leaves
* 2/3 teaspoon salt
* 1 pinch black pepper

Directions:

* Combine the yogurt, water, milk, cumin, cilantro, salt, and pepper in a blender, and blend until smooth. Serve plain or over ice.
* to cool. Cut into squares and serve.