**Dal Makhani**

Prep time: 12 hours Cook time: 90 min

**Ingredients:**

* 1 cup urad dal
* ¼ cup rajma
* 2 tbsp curd
* Pinch of Kasuri methi
* Pinch of grated nutmeg or nutmeg powder
* ½ cup finely chopped onion
* 3-4 tomatoes pureed
* 1 tbsp ginger garlic paste
* 1½ tbsp butter
* 1½ tbsp ghee
* 1 bay leaf, 1 black & 2 green cardamom,
* 1 tsp low sodium salt,
* 1 tsp red chilli powder,
* 1 tsp garam masala

**Instructions:**

1. Rinse the urad dal & rajma thoroughly, then soak them overnight for 10-12 hours.
2. Drain the water, then add 4 cups of fresh water and pressure cook for 10-12 whistles, or until both the urad dal and rajma are thoroughly cooked and easily mashable.
3. If they are undercooked, add about ½ cup water and pressure cook for another 3-5 whistles.
4. Heat a heavy-bottomed pot. Add ghee, bay leaf, and cardamoms. Sauté for 30 seconds until aromatic.
5. Add chopped onions and sauté until golden brown.
6. Stir in 1 tbsp ginger-garlic paste and sauté for 1 minute. Then, add tomato purée and cook for 3-4 minutes.
7. Add 1 tsp salt, chili powder, garam masala, and nutmeg powder.
8. Sauté until the mixture thickens and releases oil.
9. Transfer the cooked lentils along with their stock into the pot and mix well.
10. Cook on a low flame for at least 50-60 minutes, adding water as needed and stirring frequently to prevent burning.
11. Once the dal thickens, add crushed kasuri methi and mix well.
12. Stir in 2 tablespoons curd and cook for another 8-10 minutes.
13. Turn off the heat and mix in 1 tbsp butter for extra richness.
14. Serve hot with rice, roti, or naan,