**Rajma Masala Recipe**

Prep time: 10 min

Cook time: 45 min

Yield: 6

Main Ingredients: rajma

**Ingredients**

* Red kidney beans - 1 1/4 cups, soaked in 4 cups water overnight
* Onions - 2 large, grind to a paste
* Tomatoes - 3, large, puree
* Asafoetida - pinch
* Bay leaf - 1
* Ginger garlic paste - 3/4 tbsp
* Turmeric powder - 1/4 tsp
* Red chili powder - 1 tsp
* Coriander powder - 1 heaped tbsp
* Cumin powder - 1/4 tsp
* Kasuri methi - 1/2 tsp, crushed (optional0
* Garam masala powder - 1 tsp (from the prepared garam masala)
* Oil - 2 1/2 tbsps
* Ghee - 1 1/2 tbsps (optional) if not using ghee, replace with oil
* Salt to taste
* Fresh coriander leaves for garnish (optional)
* Garam Masala Powder: dry roast for 2 mts and grind to a fine powder
* Cinnamon - 1/2" stick
* Cloves - 3
* Green Cardamom - 2 (Chota Elaichi)
* Black Cardamom - 1 (Badi Elaichi)
* Black Pepper Corns - 6
* Star Anise - 1/2
* Mace powder - pinch (Javitri)
* Black cumin - 1/4 tsp (Shahjeera)
* Dry Ginger powder - pinch (Sonth)

**Method**

1. Wash the kidney beans and soak in 4 cups waters overnight. Next day morning, pressure cook along with the same water the beans were soaked in. Cook upto 4 to 5 whitsles or cook in a large pot of water till soft. Remove half a cup of cooked beans, crush coarsely and keep aside.
2. Heat ghee and oil in a cooking vessel. Add cumin seeds and bay leaf and allow the seeds to splutter. Add the asafoetida and stir fry for few seconds and then add the ground onion paste and saute until golden brown sprinkling water occasionally until the oil separates.
3. Add red chilli pwd, turmeric pwd, coriander pwd, cumin pwd, kasuri methi and salt. Mix well. Add the tomato puree and cook till oil separates.
4. Add the cooked kidney beans along with the residue water left while pressure cooking it. Cover and cook for 5 mts.
5. Add the crushed kidney beans and some more water if required to achieve a gravy consistency. Cook for 8-10 mts without lid on medium flame after adding the water. Add garam masala and cook on simmer with lid till required gravy consistency. Turn off heat and let it sit for at least an hour for the flavors to meld. Remove to a serving bowl and garnish with chopped coriander leaves.
6. Serve warm with steamed rice, jeera rice, chappatis or phulkas.