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## CHICKEN MASALA

**SERVES : 4 Person**

### INGREDIENTS :

Clean Chicken : 500 GMS

sliced Onion : 50 GMS / 1 Medium Size

Coconut : 100 GMS

Ginger Paste : 3 TBSP

Garlic Paste : 3 TBSP

Oil / Ghee : 50 GMS

Sliced Tomatoes : 50 GMS /1 Medium Size Roasted

Cashew : 25 GMS / 2 TBSP

Water : 1 Cup

Mad Over Spices Spl. 96 Mix / Chicken Masala : 4 TBSP

### DIRECTIONS :

1) Mix 4 TBSP 96 Mix/Chicken Masala, Ginger, Garlic, Coconut and Water to form a thick paste.

2) Heat Ghee / Oil in a deep pan and add the above mixture, sliced tomatoes & onions in it.

3) Then add Chicken & cook till chicken turns tendered & garnishing with roasted cashew & serve hot.

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## MUTTON MASALA

**SERVES : 4 Person**

### INGREDIENTS:

Meat : 500 GMS. Clean & Cut into pieces

Green Chillies : 8 Pieces

Oil/Ghee : 2 TBSP

Coconut: 100 GMS

Boiled Potatoes : 250 GMS (4 Medium Size)

Onion Chopped : 25 GMS (1 small size)

Curry leaves : 8 to 12 pieces

Water : 1 to 1, 1/2 Cup

Ginger & Garlic Paste : Each 2 TBSP

Mad Over Spices Spl. 96 Mix / Meat Masala : 2 TBSP

### DIRECTION :

1) Heat Oil in deep pan. saute / fry onion, curry leaves, till turned brown add meat pieces with Mad Over Spices Spl. 96 Mix Masala/ Mutton Masala, Ginger, Garlic & Coconut, Water & salt to taste, cook on low flame till meat turns tendered.

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## CHANA (CHOLE) MASALA

**SERVES : 4 Person**

### INGREDIENTS:

Kabuli Chana / White grams : 250 gms

Ginger & Garlic each of : 1 tsp

Oil / Ghee : 5 tbsp

Grated Onions : 250 gms

Excellent Chana Masala : 2 tbsp

Grated tomatoes : 250 gms

Chopped Coriander leaves : 2 tbsp

Salt & Chili Powder to taste.

### DIRECTION:

1) Soak the chana whole night in water.

2) Next morning, drain the water out and boil with a pinch of soda bicarbonate till tender and almost dry.

3) Heat 5 tbsp ghee and add ginger, garlic and onions and fry to a light golden colour, add Mad over spices 96 mix masala and salt and tomatoes and cook till dry, mix in chana and 1 cup water continue cooking till the gravy is thick.

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## **SAMBAR MASALA**

**SERVES : 4 Person**

### **INGREDIENTS:**

250 grams toor dal & 1/2 tsp. turmeric powder

2 big drumstick cut in to small pieces

1 tbsp. Mad Over Spices Samabar Masala

250 grams small onions & 250 grams grated tomatoes

2 tbsp tamarind paste & 5 tbsp ground coconut

5 to 10 curry leaves & 2 tsp. chopped coriander leaves

Salt to Taste & 1 big pinch asafetida (Hing)

1/2 tsp. each cumin and black mustard seeds

### **DIRECTION :**

1) Cook dal in water till soft after adding salt and turmeric powder.

2) Mash the dal to a paste.

3) Heat 3 tbsp. oil and add tomatoes, tamarind, coconut, sambar spices and cook till thick, mix in vegetables and curry & coriander leaves along with dal and 4 cup water

4) Cook till the vegetables are done.

5) Heat 1 tbsp. oil and add cumin and mustard seeds and asafetida, when the seeds stop crackling put over the sambar.

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## **BIRYANI (CHICKEN & MEAT)**

**SERVES : 8 Person**

### **INGREDIENTS :**

500 grams basmati rice, 4 tbsp MOS Biryani Masala, ½ tsp. Saffron strands dissolved in 1 tbsp. hot water, 1 tbsp. Chilli powder, 1kg. cut boneless chicken/meat preferable of leg. 1 cup of milk, cream and curds, 100 grams ground cashew nut, 2 canned rings pineapple, sliced, 100 grams seedless grapes, ½ cup sliced mango, 500 gram grated onions, 1 tbsp. each of ginger and garlic paste, 2 tbsp. chopped coriander leaves.

### **DIRECTION :**

- 1) Mix together curd, cream & milk along with salt & spices & put the chi/meat in it set aside for half hour
- 2) Heat 1 cup ghee & add onion, ginger, garlic & fry to a red color, add chi/meat along with its marinade & cook over a slow fire till the chi/meat. is tender and dry, mix in the rice along with enough water to stand 1 inch above the level of the rice, cover & cook over a slow fire till the rice is tender & no moisture is left, mix in saffron & put in a serving dish, decorate with dryfruits & serve hot.

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## CHICKEN TANDOORI MASALA

**SERVES : 6 Person**

### INGREDIENTS :

1 whole chicken, cleaned, 1 cup thick yoghur, 1 tbsp. each ginger and garlic paste, 2 tbsp. Mad Over Spices tandoori chicken masala, few drops orange & red food colouring, 4 tbsp. ghee, 1 tbsp. chilli powder, 2 tbsp. grated raw papaya, 1 medium onion, salt to taste.

### DIRECTION :

- 1) Grind together ginger, garlic, onion and papaya to a paste, mix enough colour into the yoghurt to give it a bright orange red tinge.
- 2) Mix the yoghurt with remaining ingredients & Mad Over Spices chicken tandoori masala.
- 3) Make deep slits on the chicken with the help of a sharp knife.
- 4) Rub the yoghurt mixture on the chicken and set in the fridge whole night.
- 5) Next days skewer the chicken and roast in a tandoor, remove from tandoor after 10 minutes and baste all over with melted ghee, place once again in the tandoor and cook for 10 to 15 minutes.

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## FISH MASALA

**SERVES : 4 Persons**

### INGREDIENTS :

500 Grams Pomfret, cleaned and cut into pieces,  
1/4 fresh coconut grated, 2 tbsp MOS Fish Masala,  
1 tsp. each of ginger and garlic paste, 3 tbsp tamarind  
pulp, 1/2 tsp each of mustard seed and sliced garlic,  
2 tbsp chopped coriander leaves, salt to taste.

### DIRECTION :

- 1) Grind all the above ingredients to a paste without fish, sliced garlic and mustard seeds.
- 2) Apply the ground mixture on the fish & set aside for half an hour.
- 3) Heat 2 tbsp. oil and put in the fish along with its marinade, cook till oil comes on the top on slow fire.
- 4) Add 1 cup water & continue cooking till the gravy thick.
- 5) Heat 2tbsp. of oil add mustard and garlic, when seeds stop crackling put over the fish & sprinkle coriander on top.

**NOTE :** Usually fish curry is eaten with plain boiled rice with an accompaniment of papad and salad.

But if you like you can even enjoy with plain bread.

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## VEGETABLE BIRYANI

**SERVES : 4 Person**

### INGREDIENTS:

500gm Basmati Rice, 1 cup Vegetable oil/Butter, 4 medium sliced onion, 3 tbsp ginger garlic paste, 6tbsp MOS Biryani Masala, 2 Chopped Tomato, 500gm Mixed Vegetable, 100gm French Beans, 100gm Carrots, 100gm Cauliflower, 100gm Potatoes, 100gm Green Beans, Salt to taste.

### DIRECTION :

1) Soak Indian basmati rice for 1/2 hour. Fry onions till light brown. Add ginger garlic paste, MOS Biryani Masala & fry. Add chopped tomatoes & fry for sometimes. Add mixed veg & fry for 5 Min. cook on med heat & add curd, chopped coriander & green chillies, mint to the gravy.

2) Boil rice till 3/4 done & layer it with the mix Vegetable.

Layer 1 : 1/3 Mix Vegetable preparation

Layer 2 : 1/4 Rice

Layer 3 : 2/3 Mix Vegetable preparation

Layer : 3/4 Rice

Seal the casserole & keep it in the oven for 15-20 minutes or until the rice is fully cooked. Garnish with chopped coriander & fried onions. Serve hot with Dahi Raita.

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## VINDALOO CURRY

**SERVES : 4 Person**

### INGREDIENTS :

Pork / Meat / Chicken - 500 Gms, Mustard oil - 1/2 Cup,  
Onion - 1 Medium Chopped, Garlic - 4/5 Chopped,  
Cooking Vinegar - 1 Tbsp, Water - 1/2 Cup, Mad Over Spices  
Vindaloo Curry - 1 Tbsp.

### DIRECTION:

Heat oil in pan, fry onion, garlic until turns golden.  
Make past of Vindaloo Curry Powder. Vinegar add to pan  
stir cook for 2 minutes. Piece the pork / meat / chicken  
well with a fork and add to pan with chillies. Pour Water  
and salt taste. Cover and cook over a moderate heat for  
20 minutes. Remove the lid and continue cooking.  
When water evaporates cook for another 10 minutes on  
low flame & serve hot.

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## GARAM MASALA

**SERVES : 4 Person**

**INGREDIENTS:** Meat : 750gm. (Chopped), Garam Msl 2 tsp, 4 Onion (finely chopped), 2 Tomatoes (finely chopped), 1/2tsp (pounded), 1tsp Garlic (pounded), 5 Green Chillies (slit), 1/2tsp Chilly powder, 1/2tsp Turmeric Powder, 1tsp Pepper Powder, 1 spring Curry leaves, 1spring Coriander leaves (chopped), cooking oil : as red, Salt : as required.

### METHOD:

- 1) For preparing spicy garam masala mutton, in a pressure cooker add in turmeric powder, Salt & mutton with required water. Allow it to cook. Remove the meat only keep it aside.
- 2) Fry the cooked meat in cooking oil & remove it.
- 3) In the same cooking oil fry in onions, tomatoes, ginger, curry leaves, green chillies, garlic for 2 minutes.
- 4) Then add in chilly powder, turmeric powder, coriander & salt.
- 5) Toss in the fried mutton, mix it & allow it to simmer till it becomes dry.
- 6) Sprinkle in pepper powder & garam masala.
- 7) Garnish with coriander leaves.
- 8) Spicy garam masala mutton is ready, serve hot with chapatti, bread, porotta's etc.

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## CHAT MASALA

This is tasty chat masala is blended from variety of specially selected and carefully cleaned spices.

Just sprinkle it on dahiwada, raita, pani puri, aloo chat, bhel puri, dahi puri, salads, fruits, chutneys, boiled vegetables, egg preparations and a variety of other dishes, for that lip smacking chatpatta taste.

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## ALU MUTTER CURRY

**SERVES : 4 Person**

### INGREDIENTS:

Vegetable Oil : 2 tbsp, Chopped Onion : 1 medium,  
MOS 96 Mix Masala : 1 ½ tbsp, Tomatoes : 100 gm,  
Green Peas : 60 gm, Alu (Potato) : 100 gm, Water : 1 ½ Cup,  
Salt to taste.

### DIRECTION :

In a medium sized saucepan, heat oil & saute finely chopped onions till light brown, add green peas & Potato, saute for a minute, add Mad Over Spices 96 Mix Masala along with chopped tomatoes and water, cover and simmer for 15-20 minutes or until vegetable are tender. Garnish with finely chopped coriander leaves.

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## VEGETABLE CURRY

SERVES : 4 Person

### INGREDIENTS:

100 Gms Potatoes, 50 Gms French Beans,  
100 Gms Cauliflower, 50 Gms Carrots, 100 Gms Green Peas,  
50 Gms Onions, 4 Tbsp of MOS 96 Mix Masala/Green Curry/  
Hot Curry/Madras Curry/Bombay Curry.

### DIRECTION :

- 1) Clean and cut all the vegetables into small pieces, Heat oil and add finely chopped onions.
- 2) Stir in 4 tbsp of Any 1 MOS Masala with
- 3) Desired quantity of water and salt and add cut Vegetables.
- 4) Cover and cook on low flame.
- 5) Serve garnished with fresh coriander leaves.

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## 96 Mix MASALA

**SERVES** : 4 Person

**SUGGESTED RECIPE** : Vegetable Makhanwala

### INGREDIENTS:

100gm Paneer (Cubed), 500gm Mix Vegetables like Mushrooms, Green Peas, Carrots, Baby corn & Cauliflower, 250 Gms Onions (Grated), 2tbs MOS 96 Mix Masala, 100gm Tomatoes (Pureed), 1 cup Curds, 50gm Khoya, 25gm each of Cashewnuts & Almonds, 2tbs Coriander Leaf, 1tbs Chilli Powder, 4tbs Cream, Salt to taste.

### DIRECTION :

- 1) Grind together Onion, Ginger & Garlic.
- 2) Steam cook all the vegetables till just done.
- 3) Heat 4 tbsp Butter & fry onion, ginger & garlic till soft.
- 4) Add in tomatoes, curd & salt.
- 5) When the butter comes out from the tomatoes mixer, add khoya & Mix till smooth.
- 6) Put in vegetables along with paneer & 1 cup water & cook till the gravy is thickened.
- 7) Pour cream on top & decorate with nuts & chopped Coriander leaves.

**NOTE** : This dish is served either with naan or paratha it can also be eaten with poories. You can add the Vegetables of your choice in the dishes. Instead of nuts you can decorate with fresh fruit of your choice.

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## BUTTER CHICKEN MASALA

**SERVES : 4 Person**

### INGREDIENTS:

Chicken : 1/2 lb, Butter Chicken Masala : 1 tsp, Cashew Nut : 10 nos. Milk : 1/4 cup, Onion : 1 nos, Ginger-Garlic Paste : 2 tbsp, Tomato puree : 1/2 cup, Chilly powder : 1/2 tsp, Turmeric Powder : 1/4 tsp, Butter : 2 tbsp, Salt : as per reqd, Chopped Coriander Leaves : 2 tbsp.

### DIRECTION :

1) Soak Cashew in milk for 30 min. 2) Grind cashew adding enough milk to get a fine paste. 3) Wash & pat dry chicken & cut into bite sized pieces. 4) Heat 1 tbsp of butter in a pan 5) Add chopped onions & ginger-garlic paste and fry till onions is golden brown. 6) Add chicken and fry for a while. 7) Add tomato pure, chilli powder, salt, turmeric and masala & cook for a while. 8) Add cashew paste along with milk. 9) Cover the vessel with a lid and cook till gravy thickness & chicken is done. 10) Top with remaining butter & remove from flame. 11) Garnish with chopped coriander leaves. 12) Serve hot with roti or nan.

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## CHICKEN TIKKA MASALA

**SERVES : 4 Person**

**INGREDIENTS:** Chicken : 1 kg. (4 boneless chicken breasts cut into bite size pieces), Onion : 1 no (thinly sliced for garnish), Lemon : 1 no.(halved length wise and sliced thickly for garnish), Coriander leaves : A handful (washed and chopped for garnish).  
**For Marination :** Chicken Tikka Masala : 1 tsp, Garlic pods - 3/4 nos, Ginger :10gm, Onion :A small piece, Curd (Yoghurd)-150ml, Chilly powder : 1 tsp. Coriander powder : 2 tsp. Lemon Juice of 1/2 a lemon, Oil : 1 tbsp, Salt : As required.

### **DESCRIPTION :**

- 1) Marinate the chicken with the ingredients listed under marination.
- 2) Grind onion, ginger and garlic in a food processor.
- 3) Add this to all other ingredients except Chicken and mix well.
- 4) Add chicken and mix well.
- 5) Marinate overnight in a fridge.
- 6) Keep in an airtight container otherwise everything else in the fridge will smell of garlic and spices.
- 7) Preheat oven to maximum, 240 C or 475F.
- 8) Skewer the chicken pieces on thick skewers, not too tightly or they will not cook well on all sides.  
:- Chicken is dangerous if eaten half cooked.  
it may cause salmonella food poisoning.
- 9) Cook the chicken tikka in an oven for 10 minutes or so, turning over once. It can also be cooked in a grill or on a barbecue.
- 10) Remove chicken tikka from skewers, chicken tikka is ready.

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## DAL FRY

**SERVES : 4 Person**

### INGREDIENTS:

Tur dal / Toor dal - 1 cup, Garlic pods - 3 nos,  
Ginger - a small piece, Green Chillies - 5 Nos, Coriander leaves  
1/2 bunch, Cumin seeds - 1 tsp, Turmeric Powder - 1 tsp, Salt as per  
required, Bay leaves - 1 nos, Cinnamon stick - 1 nos, One Onion,  
MOS Goda Masala - 1 1/2 tsp, Ghee / Cooking oil - 2 - 3 tsp.

### DIRECTION:

- 1) Grind together the green chillies, Coriander leaves, Ginger and cumin seeds into a paste.
  - 2) Cook the Toor dal, along with garlic pods and add Turmeric Powder.
  - 3) heat 2-3 tsp cooking oil or ghee in a pan or a kadhi.
  - 4) Saute the bay leaves and cinnamon stick for sometime.
  - 5) Add onion & fry till golden brown.
  - 6) Add the ground paste & MOS Goda Masala and fry till all the water leaves & the paste turned brown in colour.
  - 7) Add the cooked dal. 8) Add Salt to taste.
  - 9) Garnish with coriander leaves.
- :- Serves with Roti / Paratha / Jeera Rice.

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## **CURRY POWDER**

**SERVES : 4 Person**

**PREPARATION : 2 Tablespoon for 1Kg. Veg. / Meat / Chicken**

### **DIRECTION :**

- 1) Fry onion Finely cut together with corn flower, gram flour in ghee or oil.
- 2) Add coconut milk and 1 spoon Any MOS spices curry powder cook until brownish.
- 3) Add Meat / Vegetable simmer till well done and add tamarind and Salt to taste and cook for a few minutes

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## PAV BHAJI

**SERVES : 4 Person**

### INGREDIENTS :

250 Grams mixed boiled vegetables like potatoes, cauliflower, peas & carrots, thoroughly mashed

2 tbsp Mad Over Spices Pav Bhaji Masala

1 Big Onion, grated

1 tbsp each of Ginger & Garlic paste

250 grams grated tomatoes

2 tbsp tomato puree

1 tbsp MOS Chilli Powder

2 tbsp chopped coriander leaves

Salt to Taste.

### DIRECTION :

1) Heat 3 tbsp butter & fry onion, ginger and garlic till soft, add the tomatoes & fry till dry

2) Mix in vegetables and all the spices.

Dissolve chilli powder in 1 cup water & add to the mixer  
Keep on stirring till thick.

add more water if you want to thin the gravy.

**NOTE : Eat it with bun.**

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## TEA MASALA

### INGREDIENTS :

2 Cups of water

2 Small Tea Spoon of Excellent Indian Chai tea powder

1 Small Tea Spoon of Excellent Super Tea Masala

1 Cup of Milk

Sugar as per Taste.

### DIRECTION :

1) Add 2 cups of water in a heating pan

2) Add 2 tea spoon of Indian Chai tea

3) Add 1 tea spoon of Super tea masala

4) Add Sugar as per your Taste.

5) Add 1 Cup of Milk & boil the mixture for 5 minutes

6) Now strain & Drink piping hot Indian Masala Chai.

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