

# [Special now, add oil in a pot at](https://assignbuster.com/special-now-add-oil-in-a-pot-at/)

Special and Tasty Shahi Haleem is very legendary, delicious and most populardish in Pakistan. It is make with different lentils and beef. You can servethis Special Recipe with Chappati and Masala Rice. This easy recipe takes threeto four hours to cook and made on special occasions.

You can eat Shahi haleemat breakfast, dinner, and lunch. Try this Pakistani style delicious ShahiHaleem at home and make your day a special day for your family. Procedure to makeTraditional Shahi Haleem Recipe At homeHere are ingredients and procedure to make special and tasty Shahi Haleemrecipe step by step. Ingredientsyou need are:·        Beef boneless, Two Kg·        Coriander Powder, Three Tsp·        Turmeric Powder, Half Tsp·        Red Chili Powder, Three Tsp·        Salt, To Taste·        Whole Spices Powder, Two Tsp·        Bay Leaves, Three ·        Cumin Seeds, One Tsp·        Cloves, One Tsp·        Cinnamon Stick, Two Large Size·        Black Cardamom, Six·        Cooking Oil, One Cup·        Garlic Paste, Two Tsp·        Ginger Paste, Two Tsp·        Kewra, Half Tsp·        Onions, Five Medium Size·        Split Bengal Gram, One And Half Tsp·        Barley, One Fourth Cup·        Wheat, One Cup·        Pink Lentils, One Fourth Cup·        Split Green Gram, One Fourth Cup·        Black Gram, One Fourth Cup·        Rice, One Fourth CupFor Frying: Oil, one cupOnion, oneMethod: 1.   Make sure socked wheat, barley, rice and all splitgrams in water separately for overnight. 2.   Next, I’m going to boil the entire socked gram separatelybecause these all have different cookingtime.

3.   After that, blend all the boiledgrams in a blender. You should be careful, don’t blend them finely.

4.   Now, add oil in a pot at medium-lowheat then add all the spices. 5.

In the next step, add onion in it and cook for three tofive minutes till golden brown. 6.   Later, add beef and ginger, garlic paste and rest of thespices in the beef pan. 7.   Then, add two glass of water in it and let it cook forone hour till beef will be completely tender. 8.   After one hour, mashed meat well with a spoon.

9.   Next, add all semi ground grams in mashed beef and mix itwell to combine. 10.  Lastly, add threeglasses of water in it and cook for one hour at medium-lowheat. 11.  Finally, stirspoon time to time in shahi haleem.

After forty-five minutes, add kewra and cook for moreten minutes. In the final step, you should fry one onion and add in shahihaleem. If you like this Shahi HaleemRecipe then must try at home and let me know your feedback by commenting below.