

Special now, add oil
in a pot at



**ASSIGN
BUSTER**

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

You can eat Shahi haleem at breakfast, dinner, and lunch. Try this Pakistani style delicious Shahi Haleem at home and make your day a special day for your family. Procedure to make Traditional Shahi Haleem Recipe At

home Here are ingredients and procedure to make special and tasty Shahi

Haleem recipe step by step. Ingredients you 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 Cup. For Frying: Oil, one cup. Onion, one.

Method: 1. Make sure soaked wheat, barley, rice and all split grams in water separately for overnight. 2. Next, I'm going to boil the entire soaked gram separately because these all have different cooking time.

3. After that, blend all the boiled grams 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 to five minutes till golden brown. 6. Later, add beef and ginger, garlic paste and rest of the spices in the beef pan. 7. Then, add two glass of water in it and let it cook for one 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 it well to combine. 10. Lastly, add three glasses of water in it and cook for one hour at medium-lowheat. 11. Finally, stir spoon time to time in shahi haleem.

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