

stand 30 minutes, allowing the flavors to blend.

Meanwhile, roast the cumin seed in a small skillet over moderately high heat, shaking the pan constantly, until they are well browned, about 2 minutes. Transfer to a plate and let cool; then crush the seeds with a mortar and pestle or on a flat surface with a rolling pin.

Stir the crushed cumin and salt to taste into the vegetables and reheat over moderate heat.

Makes 4 to 6 servings.

LAMB CHOPS IN GARLIC-ONION SAUCE

Do Piazza

This dish is a Moghul specialty. Serve it with a layered spinach bread (saag paratha) and rice pilaf; or with a green salad and fresh crisp rolls.

- 5 large garlic cloves, peeled
- 1 piece fresh ginger, about 2 by $\frac{3}{4}$ inch, peeled and halved
- 12 loin lamb chops, $\frac{1}{2}$ inch thick (about 2 $\frac{1}{2}$ to 3 pounds), trimmed
- 2 teaspoons turmeric
- Spice bag: 1 stick (3-inch) cinnamon, in 3 pieces, 12 whole cloves, 6 cardamom pods and $\frac{1}{4}$ cup crumbled dried red chilies tied in rinsed cheesecloth
- 1 medium sweet green pepper, cored, seeded and cut into rectangles to fit feed tube
- 2 fresh hot green chili peppers (serrano or jalapeño), stemmed and seeded (optional)
- 4 medium onions, peeled and halved
- Vegetable oil for frying

Use the metal blade of a food processor and, with the machine running, drop the garlic and ginger through the feed tube and process until minced.

Put the garlic, ginger, lamb chops in several layers, and turmeric in a large skillet. Add 2 cups of water and bring to a boil over high heat. With a rolling pin hit the spice bag several times to break up the ingredients. Add the spice bag to the saucepan, stirring it around the pan and pressing on the bag with the back of a spoon to release the flavors. Reduce the heat and simmer, covered, for 35 to 40 minutes or until the lamb is done. Do not overcook. Remove the pan from the heat and let stand, covered, for 30 minutes, allowing flavors to blend. Remove spice bag.

Meanwhile, use the thin slicing disc to process the sweet pepper and chili peppers, if used, standing the peppers in the feed tube, tightly packed. Set aside. Use the thin slicing disc to process the onions, in 2 batches, standing them on end in the feed tube.

In a heavy saucepan heat $1\frac{1}{2}$ inches of oil to 365°F. Fry the onions, in 2 batches, for 8 to 10 minutes or until the onions turn dark brown. With a slotted

spoon remove the onions to paper towels to drain.

Return the skillet to moderate heat and fold in the reserved sliced peppers; cook for 2 to 3 minutes. Remove the skillet from the heat and fold in half of the fried onions. Transfer to a serving dish and sprinkle with the remaining onions.

Makes 6 servings.

CHICKEN BRAISED IN ALMOND-CORIANDER SAUCE

Baadami Murgh

Richly flavored braised dishes are reserved for company.

Serve with pilaf or with the pocket bread called aloo poori.

- 3 large onions, peeled and quartered
- 10 tablespoons vegetable oil
- 3 whole skinless, boneless chicken breasts (about 3 pounds), trimmed and split
- $\frac{3}{4}$ cup slivered blanched almonds
- 3 tablespoons ground coriander
- 1 teaspoon ground cardamom
- 1 piece fresh ginger, about 1 by $\frac{3}{4}$ inch, peeled
- 2 cups plain yoghurt
- $\frac{1}{2}$ cup tightly packed fresh coriander leaves
- $1\frac{1}{2}$ teaspoons freshly ground black pepper
- Salt
- Coriander sprigs, for garnish

Chicken Braised in Almond-Coriander Sauce.



Use the metal blade of a food processor to process the onions, in 2 batches, pulsing 10 to 12 times or until finely chopped; set aside.

Heat 2 tablespoons of the oil in a large skillet over moderately high heat. Add the chicken breasts and cook until they just begin to brown, about 1 minute on each side. Remove to a plate and set aside.

Add the remaining oil and the reserved onions to the skillet. Reduce the heat to moderate and cook, stirring constantly, until the onions are soft, 8 to 10 minutes. Do not let them brown. Stir in $\frac{1}{2}$ cup of the almonds and cook 2 minutes more. Stir in the ground coriander and cardamom until well blended. Remove the pan from the heat.

Use the metal blade and, with the machine running, drop the ginger through the feed tube. Add the onion mixture and the yoghurt and pulse 2 or 3 times; then process until the mixture is pureed, about 20 seconds, stopping once to scrape down the bowl. Add the fresh coriander leaves, pepper and salt to taste and pulse 2 or 3 times; then process 10 seconds or until the coriander is minced.

Return the mixture to the skillet, add 1 cup of water and the reserved chicken breasts and bring to a boil over high heat. Reduce the heat and simmer, covered, for 25 to 30 minutes or until the chicken is done. Remove the skillet from the heat and let stand 30

minutes, allowing the flavors to blend.

Reheat the chicken over moderately low heat. Meanwhile, heat 1 teaspoon of oil in a small skillet over moderately high heat. Add the remaining almonds and sauté until lightly browned, about 1 minute. Drain on paper towels.

When the chicken is heated through transfer the chicken breasts to a serving dish and pour the sauce over them. Garnish with the browned almonds and coriander sprigs.

Makes 6 servings.

SHRIMP IN AROMATIC GREENS

Jheenga Saag

Bread is the staple of northern India, where this dish originates. With it I serve whole wheat bread, to sop up the sauce, and a salad of tomatoes and yoghurt.

- 3 cups water
- $1\frac{1}{2}$ pounds large shrimp, shelled, with tails left on, and rinsed
- 1 pound fresh greens, combination of spinach and collard or mustard greens, large stems removed, washed; or 1 package (10-ounce) frozen spinach, collard or mustard greens, thawed and drained
- 2 large garlic cloves, peeled
- 1 piece fresh ginger, about 2 by $\frac{3}{4}$ inch, peeled and halved
- 2 medium onions, peeled and quartered
- 2 fresh hot green chili peppers (jalapeño or serrano), stemmed and seeded
- 1 small tomato, quartered
- $\frac{1}{4}$ cup vegetable oil
- 2 whole bay leaves
- 2 teaspoons ground coriander
- 1 teaspoon ground cumin
- $\frac{1}{2}$ teaspoon turmeric
- $\frac{1}{4}$ teaspoon ground cardamom
- $\frac{1}{4}$ teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon ground clove
- $\frac{1}{4}$ cup heavy cream (optional)
- Salt

In a 2-quart saucepan bring the water to a boil over high heat. Add the shrimp and cook for 2 to 3 minutes. Drain, reserving the water; set aside separately the shrimp and water.

If you are using fresh greens put them and $\frac{1}{4}$ cup of water in a 3-quart saucepan and bring to a boil. Cover, reduce the heat to moderately low and cook for 3 minutes or until the greens have wilted. Drain and refresh in cold water; drain again. Press the greens between the palms of your hands to extract as much moisture as possible. Set aside.

Use the metal blade of a food processor and, with the machine running, drop the garlic and ginger

Shrimp in Aromatic Greens.

