

★ U.K. ★ BBQ ★ Week ★



InDirect grill



Final Temp
74°C/165°F



60 mins



£5



Serves 4

RECIPE

Saag Aloo



INGREDIENTS

3 tablespoons of ghee or butter.
2 - 3 tablespoons Garlic/ginger paste
(5 or 6 garlic cloves and a thumb of ginger)
5 green cardamom pods, cracked slightly
Stick of cinnamon
1 tablespoon of cumin seeds
Two bay leaves
1 Tablespoon garam masala
1 teaspoon of salt
1/2 teaspoon of turmeric
1/2 teaspoon black pepper
3 onions finely sliced
1 x 400g tin of good tomatoes
1 Pint of stock with a teaspoon of garam masala and a clove added
500g potatoes (waxy)
Big bag of fresh spinach.

Recipe by Mike Cheryl Saunders

METHOD

1. Set the Weber up for indirect cooking- coals left and right with central sanctuary.
2. A wok type pan with small handles that fit inside a closed lid, cast iron Dutch Oven or the Weber GBS pan would work best. (You'll need a glove)
3. Start with the pan over one of the fuel sides and add the ghee/butter.
4. Fry the spices for a minute, careful not to burn.
5. Add the garlic/ginger paste and cook for a further minute, stirring continuously.
6. Add the onion, and cook for a few minutes until soft and glossy but not too brown.
7. Add the potatoes and turn everything around to coat.
8. Add the tomatoes and most of the stock.
9. You want to try and cover the potatoes.
10. Place the pan in the centre of the grill, lid on and vents wide open to simmer. This should take 30-40 minutes or until potatoes are tender.
11. Whilst the potatoes are cooking, wilt the spinach down in an inch of boiling water with a teaspoon of salt and half teaspoon of turmeric added. (If you're hardcore, you can do this on your 'other' BBQ. I did this on the stove)
12. After a couple of minutes, drain the spinach and let cool enough to squeeze much of the water out.
13. Chop through the spinach and add to the potatoes just before they're cooked through.
14. Mix well being careful not to break up the potatoes.
15. Let the Saag Aloo reduce to your desired thickness. Add your reserved stock if needed.

Serve with Naan Bread

