

Message from Baaji Rubina to Billu: "Meri Ammi Ke Seekh Kebab... Aur Tumhare Waste!"

Aray suno Billu,

Sab log kehte hain tum Blossom Kitchen ke BBQ King ban gaye ho. Haan haan, "Seekh Singh" bhi keh dete hain tumhe!

But today, suno ek asli kahani. Mere Ammi ki kahani.

Billu, jab main chhoti thi na, mere Ammi ki seekh kebab mashhoor thi-poori gali mein bas unki kebabon ki khushboo fail jaati thi. Unka ek hi rule tha:

"Khaane mein sirf masale nahi, dua bhi daalo!"

Woh hamesha haste haste seekh kebab banati thi, aur unka chehra chamakta tha jaise koi Eid ka chaand ho!

Main kitchen ke kone mein baith ke dekhti thi. Unka andaaz tha hi alag-masala pehle hath se ghiste thi, fir thodi der unhi haathon se dua karte hue mix karti thi. Phir jab seekh pe lagati thi na, toh lagta tha jaise koi jewellery bana rahi ho.

Aur jab wo seekh kebab grill pe lagte the-uff, woh khushboo! Pure mohalla bolta tha, "Rubina ki Ammi fir se jalwa dikhane wali hain!"

Billu, sach bolun toh aaj bhi woh taste main kahin nahi dhoond paayi.

Ammi ke jaane ke baad, jab bhi main seekh kebab banati hoon, aankhon mein thoda paani zaroor aa jaata hai...

Magar unki yaad ke saath thodi hasi bhi-kyunki unki seekh kebab kha ke hamesha sab log bolte the:

"Aray, Ammi ke kebab toh dil jeet lete hain!"

Isiliye Billu, aaj main tumhe unhi ki recipe bhej rahi hoon-ek promise ke saath:

"Jab bhi ye banao, ek dua unke liye zarur karna."

Baaji Rubina's Ammi-Wali Seekh Kebab Recipe (Asli Pyar Wali Version)

Ingredients:

- 500g minced meat (beef or mutton, thoda charbi ho toh aur bhi maza)
- 2 onions, grated and squeezed dry
- 2 tbsp ginger-garlic paste
- 2 green chilies, finely chopped
- ½ cup fresh coriander leaves, chopped
- ½ cup fresh mint leaves, chopped
- 1 tsp garam masala
- 1 tsp cumin powder
- 1 tsp coriander powder
- 1 tsp red chili powder
- ½ tsp turmeric
- 1 tbsp chili flakes (optional, only for bold mood)
- Salt to taste
- 2 tbsp gram flour (besan), roasted, to bind
- Juice of 1 lemon
- 1 tbsp butter (for brushing)

Method:

1. Sab kuch ek bade bowl mein daalo-aur Billu, haan haan, haath se hi mix karna, Ammi ke style mein!

Masala ko ache se ghundo jab tak sab kuch chipak jaye.

2. Isko kam se kam 1 ghanta marinate karne do (agar raat bhar kar sako toh asli jaadu dikhega).

3. Phir seekh par dhyan se lagao-seedha, tight, aur pyar se! Kabhi kabhi haath thoda pani se geela kar lena easy lagane ke liye.

4. Grill karo charcoal par, ya oven/grill pan mein, dono chalega. Dhyan rahe, dono sides ache se char ho jayein.

5. Grill ke beech mein thoda butter brush kar dena-ye hi toh asli secret hai Billu!

6. Serve karo garam garam, saath mein lemon, pyaz aur mint chutney.

Baaji Rubina's Tip:

Jab bhi banao na, ek baar muskurana zaroor, aur bolna-"Ammi, ye aapke liye hai." Usme hi asli taste hai.