

Onion Gravy & Tomato Gravy

Let me start by saying this basic curry sauce (or gravy) will simplify your Indian cooking a lot both in-home as well as in restaurant operation. Once we have this onion & tomato gravy ready it saves a ton of time when cooking Indian food. Having this stored means we can enjoy healthy, authentic Indian food every day for every meal.

Making both gravies is also great if we are planning to cook for a large gathering or party or even for a large family. We can make this masala a few days in advance, which will make it so much easier to manage a large spread on the day of the party. This two basic gravy is an aromatic, flavorful & versatile base for many Indian curries, lentils and rice dishes. The common ingredients for both the gravy are with onions, tomatoes, ginger, garlic and spices but varied in proportions. Both these gravies ready in the kitchen means a big time saving with not having to saute the basic ingredients every time. This curry sauce can be prepared in a big batch in advance & kept in the freezer. This both onion & tomato gravy can be used in both North and South Indian cooking for a wide variety of vegetarian & non-vegetarian recipes.

I understand that Indian cooking can sometimes be exhausting having to peel, chop or grind and saute basic ingredients every day. I feel the same if I have to chop onions multiple times in a day. This both curry sauce can make Indian cooking manageable and approachable for many. For example, if you are making a dish such as Aloo Matar (potato green peas masala) just add this both gravies in equal proportions according to how many pax you are making with some added spices and then throw in the potatoes & green peas and some water, boil it all together till it gets cook through, that's it the dish is ready to serve. This just makes many Indian curries "dump-and-go". Another example is lentils such as green moong dal, add the lentils, this masala and water to pressure cook, finally finish it with tadka (tempering) & serve hot. Then for both these gravies, we have to use very basic spices such as ground coriander, turmeric, chilli powder & roasted cumin powder the idea is to add some spices, but we want to add more spices when using this sauce to make a curry. And also when we are preparing it in bulk for bigger operations. We can use choppers to chop onions & tomatoes, using those will make the prep for this curry sauce so much easier.

Once both the gravies have cooked, we have to leave the masala in the pot till it comes down to room temperature and then blends using an immersion blender or in a stand-alone industrial jar blender, but make sure the sauce is completely smooth. Let the masala cool completely before you store it in the refrigerator or freeze it. Use the masala as needed to make Curries, Dal, Stews, Potato, etc., This curry sauce stores well in the refrigerator for up to a week. If you want to store it for longer, which I always like to suggest, store it in the freezer, which means save half in the refrigerator for the week & freeze the rest, we can even use zip lock bags to store instead of multiple containers to avoid space consumption.

So you can use this onion & tomatoes and basic Indian spices. Here are some examples of recipes where you can use this masala. Skip adding onion, tomato, garlic, ginger in the recipes and adjust the spices to your type.

Lentils

1. Toor Dal
2. Green Moong Dal
3. Dal Makhni
4. Rajma

Curry

1. Aloo Matar
2. Chicken Curry
3. Egg Curry
4. Aloo Baingan
5. Mushroom Matar
6. Matar Paneer

Beans

1. Chana Masala
2. Black Eyed Peas Curry
3. Kala Chana Curry

Enjoy the convenience of this easy curry sauce to simplify your life.

1. Onion Gravy Recipe (Yellow Gravy)

Ingredients:

Onion	- 1 Kg
Tomato	- 200 gms
Ginger	- 50 gms
Garlic	- 50 gms
Poppy Seeds	- 2 tbsp
Green Chilli	- 8 to 10 Nos
Bay Leaf	- 2 Nos
Cinnamon	- 1 inch
Cardamom	- 6 to 8 Nos
Cloves	- 6 to 8 Nos
Cumin Seeds	- 2 tsp
Peppercorn	- 2 tsp
Star Anise	- 4 Nos

Spices:

Turmeric Powder	- 2 tsp
Chilli Powder	- 2 tbsp
Coriander Powder	- 1 tbsp
Cumin Powder	- 1 tbsp
Garam Masala	- 1 tbsp
Butter	- 50 gm
Oil	- 100 ml
Salt	- As required

Timing:

Prep Time	- 15 Minutes
Cooking Time	- 1 Hour
Stay Time	- 5 days in proper refrigeration

Method:

- ❖ In a thick bottomed pan, add butter and oil together, then for tempering add all the whole spices, one by one add the rough cut onion and tomato.
- ❖ Followingly add garlic, ginger and green chilli (roughly chopped) with the required amount of salt, cook it for around 15 minutes and add the poppy seeds along with it.
- ❖ As a next step add all the powdered spices, give it a good mix, then add little water, cook this mixture for almost 45 minutes by continuous stirring. Once cool down, blend it to a fine puree.
- ❖ Rest it completely till it cools down to room temperature, then refrigerate it by dividing it in containers.



Onion Gravy (Yellow Gravy)

2. Tomato Gravy Recipe (Red Gravy)

Ingredients:

Tomato	- 1 Kg
Onion	- 200 gms
Ginger	- 50 gms
Garlic	- 50 gms
Bay Leaf	- 2 Nos
Cinnamon	- 1 inch
Cardamom	- 6 to 8 Nos
Cloves	- 6 to 8 Nos
Cumin Seeds	- 1 tbsp
Star Anise	- 4 Nos
Sugar	- 2 tbsp
Kasoori Methi	- 2 tbsp

Spices:

Turmeric Powder	- 1 tsp
Chilli Powder	- 2 tbsp (Kashmiri)
Coriander Powder	- 1 tbsp
Cumin Powder	- 1 tbsp
Garam Masala	- 1 tbsp
Butter	- 50 gm
Oil	- 100 ml
Salt	- As required
Tomato Puree	- 100 gms (Optional - to give added colour)

Timing:

Prep Time	- 15 Minutes
Cooking Time	- 40 Minutes
Stay Time	- 5 days in proper refrigeration

Method:

- ❖ In a thick bottomed pan, add butter and oil together, then add the whole garam masala as a tempering.
- ❖ Then add the rough cut ginger, garlic, onion slice cooked till it becomes golden brown, then add the tomato puree and cook it for 5 minutes, followingly add the rough cut tomatoes.
- ❖ After that add all the spice powders one by one and require salt. Cook it by covering it with lid for another 40 to 45 minutes by stirring it occasionally.
- ❖ Finally, finish it with Kasoori methi, allow it to cool completely, then puree it by using a blender, again allow it to cool down to room temperature, then refrigerate by dividing it in containers.



Tomato Gravy (Red Gravy)