

Drumstick Soup



Serves: 4

Ingredients

2 Cups Drumsticks , cut into 2" pieces

1 TSP Butter

1/2 cup roughly Chopped Onions

1/2 cup roughly Chopped Potatoes

1/2 cup milk

Salt and Freshly ground Black Pepper (Kalimirch) to taste

Method

1. Heat the butter in a pressure cooker, add the drumsticks, onions and potatoes and sauté on a medium flame for 2 minutes.
 2. Add 2 cups of water mix well and pressure cook for 3 whistles.
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3. Allow the steam to escape before opening the lid.
 4. Blend the mixture along with the milk and 1½ cups of water in a mixer till smooth.
 5. Strain the mixture using a strainer.
 6. Transfer the mixture into a deep non-stick pan, add salt and pepper, mix well and cook on a medium flame for 3 minutes, while stirring occasionally.
 7. Serve Hot
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Source: Tarla Dalal

URL: <https://www.tarladalal.com/Drumstick--Soup-Veg-Drumstick-Soup-40635r>