get it done on time

The timetable is based on your guests arriving at 7pm and you sitting down to start dinner at 8pm. If you like to eat earlier or later just adjust the time to fit your dinner schedule.

Many of the steps will not take you the entire time I’ve set out for you here. Remember that you will need to do dishes as you go and find a few minutes to feed yourself too. Maybe a little butter chicken for lunch, too?

11:00am:

- Add a slice or two of jalapeño pepper to your bottle of tequila.
- Make the chutney for the pakoras and keep it, covered, in your fridge.
- Make the gulab jamun. Store them in the soaking syrup in a covered bowl on your counter. Make sure they are in a single layer and not piled on top of each other.

12:00pm:

- Take the jalapeño out of your bottle of tequila.
- Make the butter chicken then cool it and store it, covered, in your fridge. I’ve found that curries are like chili in that they get better with time. This way all you’ll have to do is reheat it on low. Simple and easy.
2:00pm:

- Tidy and organize your house, set the table, pull out the platters and serving ware you plan on using.

3:00pm:

- Slice the onions for the pakoras and put them in a bowl with all the other pakora ingredients EXCEPT the water. Set the bowl aside.

3:15pm:

- Rinse the rice, let it soak, then drain it and set it aside. Place the water and spices into the pot you will cook the rice in and also set it aside.
- Brown the spices for the rice, add the chili and then set it to the side.

4:00pm:

- Start the butter naan and set it aside to rise.
- Add the all the margarita ingredients EXCEPT the ice to a large mason jar. I find a 1-litre (4-cup) mason jar will make 2 cocktails – remember you need room for ice and to shake. Fill a couple mason jars so that it is super easy for you to add ice and shake once your guests come in. *There are 4 ounces of booze in this cocktail so there’s no shame in splitting one between two people and serving it in a small glass.

5:00pm:

- Finish making and frying the naan. Wrap them in a clean tea towel and set them aside on your counter.
- Make sure all the dishes are done, the dishwasher is empty and your kitchen is clean.

6:00pm

- Chillax. Pour yourself a glass of wine, or try one of your spicy rosewater tequila cocktails.

6:45pm:
• Add the water to the pakora ingredients. Add the oil to the pan you will fry them in, but leave it off the heat.
• Take the chutney out of the fridge.

7:00pm

• Your guests arrive. Put some ice in the mason jars you have prepared, give them a shake and pour your guests a cocktail.

7:20pm

• Ask one of your guests to make the second round of cocktails.
• Take the butter chicken out of the oven and put it on very low on the stove.
• Turn the rice water on medium (this way it will take a little longer to come to a boil but will be ready by 7:40 when you will need it.
• Fry the pakoras and serve them with the tamarind chutney.

7:40pm

• Put the rice in the boiling water to cook for 15 minutes.
• Wrap the naan in a tea towel and warm it in the oven at your oven’s lowest setting.

8:00pm

• Toss the rice with the browned spices and chili.
• Bring the butter chicken, rice and naan to the table and feast!

Dessert

• This is an easy one … just bring it to the table.

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