

**Work on Recipe(Chicken Special) in PC-01\Practical folder and save to your folder as ss Recipe(Chicken Special). The finished document should look like the recipe on page 2.**

**Instructions for formatting the Khobani Murgh recipe**

**Title.** Set the title 'Khobani Murgh' to Times New Roman font, font size 16 pt and bold it.  
Set sub- title 'chicken special' to Arial font and font size 12 pt.  
Apply a shade of 20% grey.  
Centre the text.

**Cooking time and serves.** Set the text to Arial font, font size 12 pt and apply bullets.

**Ingredients.** Set the heading 'Ingredients' to Arial font, font size 12 pt and bold it.  
Set the ingredient list to Lucida Calligraphy font, font size 11 pt and line spacing of exactly 18 pt.  
Apply a shadow border of 2¼ pt width.

**Method.** Set the heading 'Method' to Arial font, font size 12 pt, bold and underlined.  
Set the text to Bookman Old Style font, font size 12 pt and paragraph spacing after 6 pt.  
Apply numbering.  
Justify text.

**Spell check the text. (Note: Khobani Murgh, gms, tsp, tbsp, ghee are correct spellings - so just click ignore)**

**Insert a picture of your choice at bottom of page.**

## Khobani Murgh (chicken special)

- ◆ Cooking time 50 – 55 minutes
- ◆ Serves 4 – 6

### Ingredients

<i>Chicken</i>	<i>1 kg</i>
<i>Garlic</i>	<i>1 clove</i>
<i>Ginger</i>	<i>½ “ piece</i>
<i>Green chillies</i>	<i>to taste</i>
<i>Onions, sliced</i>	<i>2</i>
<i>Tomatoes, chopped</i>	<i>2</i>
<i>Apricots (dried, halved an stoned)</i>	<i>125 gms</i>
<i>Cinnamon</i>	<i>1 stick</i>
<i>Small Cardamoms, crushed</i>	<i>2</i>
<i>Saffron, soaked in a few tablespoons hot milk</i>	<i>¼ tsp</i>
<i>Ghee</i>	<i>2 tbsp</i>

### Method

1. Clean and joint the chicken. Now grind garlic, ginger and chillies with a few teaspoons of water to a fine paste in the grinder.
2. Put ghee in a pressure cooker and saute onions until light golden. Add ginger-garlic-chilli paste and fry well.
3. Add chicken, tomatoes, cinnamon, cardamoms and salt. Stir over gentle heat for 20 – 30 minutes until chicken is half cooked. Add ½ cup hot water.
4. Now cover and cook for ten minutes till chicken is three-quarters done.
5. Add apricots and saffron. Cook till the chicken is done. The apricots should become soft but not mashed. Serve immediately.

