

Recipe

Gujrati Kadhi

By

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Ingredients

- Buttermilk - 2 cup
- Urad dal flour - 2 tsp
- Green chili paste – 1 tsp
- Curry leaves - 1 tsp
- Sugar - 2 tbsp
- Cilantro leaves - 3 tbsp

For The Tadka:

- Ghee - 2 tbsp
- Cumin seeds - 1 ½ tsp
- Cloves - 3-4
- Cinnamon - 2
- Kashmiri red chilies - 1-2
- Salt - as required
- Asafetida - 1 pinch

Preparation

1. Mix 2 cups of water in the plain yogurt and churn.
2. Heat ghee in a pot and add cloves and cinnamon.
3. Then add cumin seeds, curry leaves, red chilies and asafetida.
4. Pour butter-milk and after 2-3 minutes mix grams dal flour and churn.
5. Add salt, green-chili paste, sugar and boil.
6. Remove from heat, sprinkle cilantro leaves and serve with rice or khichdi.

Serves

4 Persons.

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Hare Rama Hare Rama Rama Rama Hare Hare**