

Recipe

Khamang kakdi

By

Bhaktin Sushma



Ingredients

- Cucumbers - 3 medium sized
- Green chilies - 2
- Fresh cilantro leaves - ½ bunch
- Peanuts (roasted and peeled) - ½ cup
- Coconut (scraped) - 1/3 cup
- Lemon juice - 1 tbsp
- Sugar - 1 tsp
- Salt - as required

For Tempering:

- Pure ghee - 1 tbsp
- Mustard seeds - ½ tsp
- Cumin seeds - ¼ tsp

Preparation

1. Peel, wash, cut into half, deseed and finely chop cucumbers.
2. Remove stems, wash and finely chop green chilies; clean, wash and finely chop cilantro leaves.
3. Crush roasted peanuts to a coarse powder.
4. Mix cucumbers with green chilies, peanut powder, scraped coconut, lemon juice and sugar.
5. Heat ghee in a small pan, add mustard seeds and let them crackle.
6. Add cumin seeds, stir-fry briefly and add this tempering to the cucumber mixture and mix well.
7. Mix salt and serve immediately, garnished with chopped cilantro leaves.

Serves

4 Persons

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Hare Rama Hare Rama Rama Rama Hare Hare