

## Recipe

### Lady Finger Anardana

By

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## Ingredients

- Ladyfingers - 400 gms
- Red chili powder - 1 tsp
- Coriander powder - 1 tbsp
- Turmeric powder - ½ tsp
- Pomegranate seed (anardana) powder - 2 tbsp
- Garam masala powder - ½ tsp
- Salt - to taste
- Oil - ½ cup
- Lemon juice - 1 tbsp

## Preparation

1. Wash, wipe and trim crowns and tips of lady fingers.
2. Make a deep slit on one side of each lady finger to create a pocket.
3. Mix red chili powder, coriander powder, turmeric powder, pomegranate seed powder, garam masala powder and salt with four tablespoons of oil to make a thick paste.
4. Stuff lady fingers liberally with this masala paste.
5. Heat remaining oil in a pan and gently slide in stuffed lady fingers and cook on medium heat for five minutes turning them occasionally.
6. Sprinkle lemon juice and serve hot.

## Serves

4 Persons

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