

Recipe

MIRCHI KA SALAN

By

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Ingredients

Green chilies.....	18-20 large sized
Oil.....	2 tbsp + to deep-fry
Ginger.....	1 inch piece
Curry leaves.....	8-10
Sesame seeds.....	2 tbsp
Coriander seeds.....	1 tbsp
Cumin seeds.....	1 tsp
Roasted peanuts (peeled).....	½ cup
Red chilies whole.....	2
Mustard seeds.....	1 tsp
Turmeric powder.....	1 tsp
Tamarind pulp.....	2 tbsp
Salt.....	To taste

Preparation

1. Wash, wipe and slit green chilies lengthwise without removing the stems. Heat sufficient oil in a *kadai* and deep fry chilies in hot oil for one minute. Drain onto an absorbent paper and keep aside.
2. Peel, wash ginger and chop roughly. Wash and pat dry curry leaves.
3. Dry roast sesame seeds, coriander seeds and cumin seeds. Make paste of roasted sesame seeds, coriander seeds, cumin seeds, roasted peanuts, whole red chilies and ginger.
4. Heat two tablespoons of oil in a pan, add mustard seeds, let it crackle and add curry leaves.
5. Add turmeric powder and mix well. Add *masala* paste and cook for three minutes, stirring continuously. Stir in 1½ cups of water and bring to a boil. Reduce heat and cook for ten minutes. Add tamarind pulp dissolved in half a cup of water, if it is too thick.
6. Add fried green chilies and salt and cook on low heat for eight to ten minutes.

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