

## Recipe

### RED HOT POTATOES

## By

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## Ingredients

Baby potatoes.....	¼ kg
Kashmiri red chili powder.....	2 tsp
Turmeric powder.....	½ tsp
Coriander powder.....	1 tsp
Cumin powder.....	1 tsp
Fresh coriander leaves.....	A few sprigs
Oil.....	2 tsp
Mustard seeds.....	½ tsp
Salt.....	To taste
Tamarind.....	2 tbsp

## Preparation

1. Wash baby potatoes well. Do not peel.
2. Blend together Kashmiri red chili powder, turmeric powder, coriander powder and cumin powder with two or three tablespoons of water to make a smooth paste. Clean, wash and chop coriander leaves.
3. Heat oil in a pan, add mustard seeds. When they crackle, add potatoes, salt to taste and half a cup of water. Cover and cook till potatoes are half done.
4. Stir in *masala* paste. Cover and cook till potatoes are completely cooked.
5. Add coriander leaves and mix well.
6. Add tamarind and cook on low heat for ten minutes. Serve hot.

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