

Recipe

Khara Pongal

By

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Ingredients

- 1½ C rice
- ½ C moong dal
- 1/3 C ghee
- 1 Tsp cumin seeds
- ½ tsp yellow asafetida powder
- 1 Tbsp finely grated ginger
- 5-6 peppercorns
- 2 dry red chilies
- 1 sprig fresh curry leaves
- 6 C water
- 1½ Tsp salt
- 2 Tbsp cashews

Preparation

1. Heat a pan over moderate heat. Dry roast the rice and dal until lightly golden. Remove pan from heat and cool the grains.
2. Wash the rice and dal and drain.
3. Heat 1 Tbsp ghee in a saucepan over moderately high heat. Add cumin, when they darken a dew shades, sprinkle asafetida. Add ginger, peppercorns, chilies and curry leaves. Stir fry all the spices for a while. Add the rice and dal, and saute for 1 minute. Pour the water and add salt. Cook until the grains are fully softened. (alternately you can pressure cook)
4. Heat 1 Tbsp of ghee in a small pan and saute the cashews until golden. Add to the pongal. Add the remaining ghee overtop. Serve hot with coconut-coriander chutney.

Serves

4-5

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Hare Rama Hare Rama Rama Rama Hare Hare