

## Recipe

### Lemon Rice

## By

Bhaktin Malathy



## Ingredients

- Rice - 1 cup
- Lemon - 2 medium sized
- Salt - as required
- Turmeric powder - ½ tsp
- Green chilies - 3-4
- Red chilies - 2
- Oil - 1 ½ Tbsp
- Grated fresh coconut - 1 ½ Tbsp(optional)
- Finely cut coriander leaves and Curry leaves - 1 Tbsp

## For Seasoning:

- Mustard seeds - ½ tsp
- Black gram dhal - 1 tsp
- Bengal gram dhal - 1 tsp
- Broken cashew nuts - 2 tsp

### Variation:

- Fry few red chilies with ¼ tsp of fenugreek till brown. Powder well and add to rice while mixing lemon juice.

## Preparation

1. Cook rice and allow it to cool in a broad basin.
2. Add turmeric powder on top of rice when it is still hot.
3. Heat oil, fry the seasonings add red chilies and cut green chilies and fry for a minute.
4. Pour over cooled rice with salt.
5. Squeeze lemon juice and mix well.
6. Garnish with coconut, coriander and curry leaves.

\*Note: To make the rice spicy grind few green chilies to fine paste and fry along with seasonings.

## Serves

2 Persons.

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