

Recipe

Vangi Bhath - I

By

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Ingredients

- Rice - 1 cup
- Tender brinjals - 200 gms (black variety)
- Green chilies - 8
- Ginger - small piece
- Oil - 2 tbsp
- Ghee - 1 tbsp
- Salt - as required
- Lemon - 1 or 2
- Turmeric powder - ½ tsp

For Seasoning:

- Mustard seeds - ½ tsp.
- Cumin seeds - ½ tsp.
- Black gram dhal - 1 tsp.
- Curry leaves - few
- Cashew nuts - 1 tbsp (optional)

For Masala Powder:

- Poppy seeds -1 tbsp (Roast separately without oil)
- Grated dry coconut - 1 ½ tbsp
- Cinnamon - ½ inch piece Fry separately in ghee (Powder everything together)
- Cardamom - 1

Preparation

1. Heat oil and add seasonings, when it turns to golden add ginger chili paste and fry for a minute.
2. Pour over rice with salt and turmeric powder.
3. Fry brinjal separately in oil till it becomes soft.
4. Mix everything to rice with masala powder and juice of lemon.
5. Mix well and serve.

Serves

2 Persons.

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Hare Rama Hare Rama Rama Rama Hare Hare**