

Recipe
Poha Mixture

By
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Ingredients

- 1½ C poha (flattened rice)
- ½ C peanuts
- ¼ C cashew nuts
- Oil for deep frying
- 1 Tbsp oil
- ½ Tsp yellow asafetida powder
- 2 dried red chilies
- 1 sprig fresh curry leaves
- ¼ Tsp turmeric powder
- 1 Tsp salt
- ½ Tsp sugar

Preparation

1. Heat oil in a deep frying pan over moderate high heat.
2. Deep fry the peanuts and cashews until golden and set aside.
3. Place 3 Tbsp of poha in a wire mesh strainer and lower it into hot oil. Keep the wire mesh in oil until the poha is puffed up and crisp, but not brown. Then lift the strainer, shake off excess oil and place the poha on paper towel. Repeat the same for the remaining poha (This way ensures easy frying of poha without any particle of poha being scattered in the hot oil).
4. Heat oil in a pan over moderately low heat. Add asafetida and when it sizzles, add the chilies and curry leaves. Fry until crisp. Add the turmeric powder and quickly add the fried poha, peanuts and cashews. Stirring often, cook uncovered over low heat for 10 minutes, until all the ingredients are well combined. Transfer to a bowl. Add salt, sugar and mix well.

Serves

4-5

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Hare Rama Hare Rama Rama Rama Hare Hare**