

## Recipe

### Panakam

## By

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## Ingredients

- Dried ginger powder (sonth powder) – ¼ tsp
- Black pepper powder (kali miri powder) – ¼ tsp
- Salt – ¼ tsp
- Juice of one large lemon (2 tbsp)
- Cardamom Powder
- Jaggery - 4-5 tbsp
- Water - 3-4 cups

## Preparation

1. In a large pitcher take 4- 5 tbsp of crushed or grated jaggery.
2. It also depends upon on the sweetness of your jaggery.
3. Stir in 3-4 cups of drinking water.
4. Stir them till they get completely dissolved.
5. Add salt, cardamom powder, lemon juice, black pepper, and dried ginger powder to it.
6. Filter it through a muslin cloth to remove any impurities in the liquid.
7. Stir well and serve chilled.

## Serves

4-5 Persons

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Hare Rama Hare Rama Rama Rama Hare Hare**