

Recipe

Dhal Mix (Chitla podi)

By

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Ingredients

- Red gram dhal (Toor) - ½ cup
- Bengal gram dhal - ½ cup
- Black gram dhal - ½ cup
- Green gram dhal - ½ cup
- Tamarind - small gooseberry sized
- Red chilies - 20
- Salt - as required

Preparation

1. Roast each dhal separately in a hot pan, in medium flame without adding oil, till light brown.
2. Fry red chilies in little oil. Allow everything to cool.
3. Pound it well. At the end add salt, tamarind.
4. Powder well till everything is mixed.
5. Keep in air tight container.
6. It can usually eaten with dosa as well as rice.

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Hare Rama Hare Rama Rama Rama Hare Hare**