Ekadashi Halwa

by Anand Lila devi dasi

"Krishna is very kind. Therefore, He has given us his remnants of food stuff"

Ingredients

Samo	1 C
Water	2 ½ C
Sugar	1 C
Ghee	½ C
Cardamom pods bruised	3
Cashew bits	2 Tbsp
Raisins	2 Tbsp

Preparation :

1) In a saucepan, combine the water and sugar, bring it to a boil, then reduce the heat to low, add the cardamom and cover with a tight fitting lid.

2)Meanwhile when the sugar syrup is cooking, heat ghee in a pan, stir-fry the samo till golden brown in color. Add the cashew bits and raisins towards the end and roast till the cashew are golden brown and the raisins swell up. Take off from heat.

3)Raise the heat under the syrup; add the roasted samo to it. Reduce the heat and cover and cook till its soft, stirring often to avoid samo to stick to the bottom of the saucepan.

4)Remove the covered saucepan from heat and leave undisturbed for 5-7 minutes. Serve hot.

Serves : Five-Six

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