Peanut Wonder

by Anand Lila devi dasi

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

Ingredients

Peanuts	2 C
Water	4 C
Salt	2 Tsp
Ghee	1 Tbsp
Cumin seeds	1 ½ Tsp
Fresh curry leaves	8-9
Coconut, grated	¼ C
Sugar	1 Tsp
Fresh lemon juice	1 ½ Tsp
Tomatoes, chopped	2

Preparation :

1) Wash and drain the peanuts; soak them in enough water for 2-3 hours.

2) Boil the peanuts, 4 C water and salt in a saucepan over moderate heat for 30 minutes. Drain the peanuts.

3) Heat the ghee over moderate heat in a sauté pan; add the cumin seeds, when they darken a few shades, drop in the curry leaves and stir for a while. Add the drained peanuts, cook covered over low heat for 10-12 minutes.

4) Add the coconut and sugar; continue cooking for 5 more minutes. Take off from the heat source, sprinkle with the lemon juice and fold in the tomatoes. Combine well.

Serves : Five-Six

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