

Recipe

Dry Chutney

By

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Ingredients

- Dry -200 gms.
- Groundnut - 50 gms.
- Dry Coconut, grated - 1.
- Chutney dalia - 50 gms.
- Chutney seeds - 50 gms.
- Cilantro leaves - 2 tbsp.
- Cumin seeds - 2 tbsp.
- Turmeric powder - 1 tbsp
- Dry red chilies - 1 ½
- Salt – as required.

Preparation

1. Roast all the ingredients and grind them on grinding stone.
2. This chutney can stay for 2-3 months.

Serves

2 Persons.

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Hare Rama Hare Rama Rama Rama Hare Hare