

Ingredients

Quantity:	Measure:	Ingredients:	Description:
3	Large	Onions	Grind
2-3	Medium	Chillies Green	as per taste - Grind
1/2	Inch	Ginger	as per taste - Grind
1	Teacup	Vegetable White Stock (R 1/2 cup)	add and boil
1	Teaspoon	Pepper Powder	add and stir
1	Teaspoon	Garam-Masala	add and stir
1	Dessertspoon	Sugar, White	as per taste
	As Required	Salt	to taste
1	Teaspoon	Flour, Maida - (Refined)	add and stir
	As Required	Vinegar	to taste or use li

Method

Grind onions, with chilly and ginger. In a vessel, put the paste and place on a lighted stove, gradually adding the vegetable stock. (To make stocks, see recipes in Soups and Soraks) Add the pepper and spice powders. Add also the sugar and salt, and boil stirring constantly for about 15 minutes. Strain the contents, and place the liquid on fire again, boiling for another 5 minutes, while adding the maida mixed in a little water

Add sugar and salt according to your taste, and keep the vessel down to cool.