

Ingredients

Quantity	Measure	Ingredients	Description
500	Grammes	Brinjals - black shiny	Fleshy varie
Two	Nos	Onions	Finely chopp
One	Inch	Ginger	Finely chopp
Three	Tablespoon	Vinegar	
Half	Nos	Coconut scraped (fresh)	
A	Little	Salt	for taste.
4	medium	Green Chillies	Finely Chop

Method

Boil or broil the Brinjal, over an open flame of the stove, and cook it by heat. (Broiling may be done, by holding the brinjal with its stem, and placing it over the flame, so that the skin evenly gets cooked crimped.) In either case, remove the outer skin of the vegetable and cut it into small bits. If you are boiling, the Brinjal should be submerged into boiling water.

Mince onions and ginger into fine cubes and mix all with scraped coconut, vinegar, salt, and all the other ingredients.