

Ingredients

Quantity	Measure	Ingredients	Description
4	Nos	Chillies, Red Dry	For grinding
1	Inch	Turmeric/Haldi	For grinding
4	Nos	Pepper Corns	For grinding
3	Flakes	Garlic	For grinding
1	Ball	Tamarind	Imli. For grinding
6	Teacup	Water	
25	Nos	Bimblin	green sour fruit
0	Little	Mustard Seed	For seasoning
0	Little	Cooking Oil	For seasoning
0	Little	Salt	to taste
4	Teacup	Dhal, Tur	For boiling.

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Method:

Grind ingredients kept aside for grinding.

Wash 4 teacups of Tur Dal, and boil Tur Dal in one and a half liter of water. Add the Bimblin, or cut slices of green mangoes, to give it a sour taste. After the liquid has started to boil, add the ground masala, and cook till the Dal is completely cooked.

Put some cooking oil in a vessel, and fry the mustard. Add it to the boiling Dal, and allow it to simmer. Add salt to taste, and put the fire off.

