

Ingredients

Quantity	Measure	Ingredients	Description
8	Nos	Chillies Red Dry	For grinding.
1	Nos	Pumpkin, Red	For cooking.
1	Small	Turmeric/Haldi	For grinding.
6	Nos	Pepper Corns	For grinding
6	Flakes	Garlic	For grinding
1	Ball	Tamarind	For grinding
2	Tablespoon	Cooking Oil	for seasoning
1	Teaspoon	Mustard Seed	For seasoning
1	Piece	Jaggery	For taste
1/2	Teaspoon	Salt	For taste
1	units	Cinnamon	

Method

Cut the pumpkin, remove the seeds and pith, and cut into small cubes. Grind the masala. In 2 cups of water boil the vegetable and cook it. Add masala, salt to taste, and a little jaggery to taste. Prepare a seasoning of mustard, and pour it into the cooked vegetable. Simmer for a few minutes.