

Ingredients

Quantity	Measure	Ingredients	Description
800	Grammes	Brinjals - black shiny	Base
8	Nos	Chillies, Red Dry	For grinding
2	Tablespoon	Cooking Oil	For Seasoni
6	Flakes/Seeds/Cloves	Garlic	For grinding
2	Little	Jaggery	for taste
1	Teaspoon	Mustard Seed	For Seasoni
1	Nos	Onion	For grinding
6	Nos	Pepper Corns	For grinding
2	Little	Salt	for taste
1	Ball	Tamarind	For grinding
1	Pinch	Turmeric/Haldi	piece for gri

Method:

Cut the brinjals into small pieces after washing them and removing the stem and calyx.

In 2 cups of water boil the Brinjal pieces and when half done, add the ground masala and add a little jaggery if you like it sweet.

In 2 spoons of cooking oil, fry mustard in a cooking pot and transfer the cooked vegetables with its gravy after the mustard seeds have stopped spluttering and simmer for ten minutes.

