

Ingredients

Quantity:	Measure:	Ingredients:	Description:
3	Tablespoon	Cooking Oil	
1	Salt-Spoon	Salt	to taste
Quarter	Teaspoon	Garam-Masala	
Quarter	Teaspoon	Turmeric Powder	
1	Teaspoon	Sugar, White	
Half	Teaspoon	Jeera/Cumin Seeds	powdered
1	Teaspoon	Chilly Powder, Red	
1	Teaspoon	Teel. (Sesame Seeds)	
Quarter	Nos	Coconut scraped (fresh)	
2	Teaspoon	Lime Juice	
4	Nos	Karela	

Method

Wash bitter gourd and wipe dry. Chop into thin rounds, skin intact. Chop coconut into thin slivers. The slices should look like chips. Deep fry in hot oil till crisp and crunchy.

Fry coconut slivers till crisp and good. Drain and keep on kitchen towel to soak excess oil. Repeat same for coconut slivers. Take in a large plate, sprinkle all other ingredients over it. Mix well to coat all masalas on karela. Garnish with chopped coriander, serve as accompaniment to chappati, rice. Or even serve as a snack at a cocktail.