

Coconut Chutney Plain

Written by Mother's Touch

Ingredients

Quantity	Measure	Ingredients	Description
3	Medium	Chillies, Green	
1/2	Nos	Coconut	Scraped
2	Tablespoon	Cooking Oil	
	Few	Curry Leaves	
3	Flakes	Garlic	medium size
1/2	Inch	Ginger	
1	Teaspoon	Lime Juice	Juice of 1 le
182	Teaspoon	Mustard Seed	
	Little	Salt	to taste

Method

Grind coconut, ginger, garlic. Add lemon juice and salt to taste. Season with mustard seeds and curry leaves. You can either have it dry, and add a little water to dilute it.

Serve with pancakes, dosas etc.