

Brinjal Chutney 2

Written by Mother's Touch

Ingredients

Quantity:	Measure:	Ingredients:	Description:
4	Medium	Brinjals - black shiny	Cut in pieces
9 - 12	Medium	Chillies Green	Slit
1	Tablespoon	Cooking Oil	Heat fry chillies
2	Teaspoon	Tamarind Pulp	Grind
	As Required	Salt	to taste - Grind
	As Required	Cooking Oil	For frying dals
A	Few	Curry Leaves	fry for seasoning
1	Teaspoon	Dhal, Chana	fry for seasoning
1	Teaspoon	Dhal, Urid (white)	fry for seasoning
1	Teaspoon	Mustard Seed	fry for seasoning
1	Pinch	Asafetida (Hing)	fry for seasoning
1/2	Teaspoon	Jeera Powder	fry for seasoning
A	Few	Chillies Red Dry	cut in bits - fry for

Method

1. Cut brinjal into pieces. Make a slit in the chillies (to prevent bursting).
2. Heat 1 tbsp of oil, add chillies, brinjal and cook on medium heat until brinjals are soft.
3. After they are cool, grind adding tamarind and salt.
4. Heat oil in a pan and add chana dal, urad dal, jeera, mustard seeds, red chillies, pinch of hing and curry leaves.
5. After mustard seeds start to splutter, add this to the ground brinjal chutney.

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Add 1/2 tsp of mustard powder and 1/4 tsp of methiseeds powder if you like the taste. You can substitute red chillies with green chillies.