

Ingredients

Quantity:	Measure:	Ingredients:	Description:
1/2	Kilogram	Brinjals - black shiny -(Baingan)	
2-3	Tablespoon	Cooking Oil	For Frying
3-4	Medium	Onions	Grind
2	Tablespoon	Coconut - Grated /Desiccated	Grind
2	Flakes/Cloves	Garlic (Lason, Losun)	Grind
1	Piece	Ginger (Adhrak)	Grind
2	Tablespoon	Chilly Powder, Red	Grind
1	Teaspoon	Turmeric Powder	Grind
A	Little	Tamarind	Grind
1	Tablespoon	Garam-Masala	Grind
1	Teaspoon	Jeera (Cumin Seeds)	Grind
	As Required	Salt	to taste
1	Piece	Jaggery	for taste

Method

Take all the ingredients grind it at once in mixer, do not add water.

Add 2 tbsp of oil in pan and heat it, put the mixture in the pan.

Fry the mixture properly. Take of the pan from stove and let it cool.

Take the brinjal slit it in 4, fill the mixture in the brinjal.

Pour 2 - 3 tbsp of oil in deep frying pan, heat it and then put the stuffed brinjal, cook it.

Add little water to the brinjal. Put small piece of jaggery to taste if required.

Let it cook for 15 to 20 minutes.

