

Ingredients

Quantity:	Measure:	<th>Ingredients:	
1	Large	Brinjals - black shiny -(Bala)	Washed
	As Required	Curry Powder for Vegetables	(1/2) of chilly
	As Required	Salt	to taste
1/4	Teaspoon	Garam-Masala	for coating
	As Required	Cooking Oil	for frying

Method

Cut and wash the brinjal in strips. Coat the cut brijals with the dry masalas or with any dry ground masala with a little salt to taste.. Keep aside for five minutes. Saute it in a pan with some hot oil, and allow the brijals to cook in a covered pan on slow fire. Open the pan, and on high fire, fry the brinjals briskly.

You can use this method to cook any other vegetable like gerkins, lady fingers, karela and cauliflower.

Contributed by Ms Geetanjali Cheteri