

## Molaga Podi, A chutny recipe

Written by W.J.Pais

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Idli dosa molaga podi is a spicy side dish for idlis and dosas. It is very easy to make and can be stored for 2-3 months. Idli dosa milagai podi is traditionally prepared in South Indian homes and served as an accompaniment for idlis and dosas.

[Read More at the website](#)

### Ingredients

- Chana dal - 1/2 cup
- Udid dal - 1/2 cup
- White sesame seeds (white til) - 2 tablespoons
- Whole red chillies - 6 to 7 nos
- A pinch of asafoetida
- Salt to taste
- Oil - 2 tsp

### Method

#### Step 1

HOW TO MAKE IDLI-DOSA MOLAGA PODI RECIPE Heat oil in a kadai. Add chanadal and urad dal and stir fry separately till light golden brown and raw smell goes away.

#### Step 2

Remove them in a plate and set aside.

#### Step 3

In the same kadai, add red chillies and sesame seeds and saute separately for a minute on a low flame. Saute sesame seeds till the seeds crackle. Add asafoetida at this point. Then remove them in a plate. Let the ingredients cool down completely.

#### Step 2

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### **Step 3**

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### **Step 4**

Grind all ingredients to a coarse or fine powder as desired.

### **tep 5**

Idli dosa molaga podi is ready. Store it in a airtight container.

### **Step 6**

Add sesame oil to the powder and serve as an accompaniment for idlis and dosas.

### **Step 7**

Note : Idli dosa chutney powder can be stored upto 3 months