

Ingredients

| Quantity | Measure | Ingredients | Description |
|----------|---------|-------------------|--------------------|
| 4 | Nos | Chillies, Red Dry | For grinding |
| 1 | Inch | Turmeric/Haldi | For grinding |
| 4 | Nos | Pepper Corns | For grinding |
| 3 | Flakes | Garlic | For grinding |
| 1 | Ball | Tamarind | Imli. For grinding |
| 6 | Teacup | Water | |
| 25 | Nos | Bimblin | green sour fruit |
| 0 | Little | Mustard Seed | For seasoning |
| 0 | Little | Cooking Oil | For seasoning |
| 0 | Little | Salt | to taste |
| 4 | Teacup | Dhal, Tur | For boiling. |

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Method:

Grind ingredients kept aside for grinding.

Wash 4 teacups of Tur Dal, and boil Tur Dal in one and a half liter of water. Add the Bimblin, or cut slices of green mangoes, to give it a sour taste. After the liquid has started to boil, add the ground masala, and cook till the Dal is completely cooked.

Put some cooking oil in a vessel, and fry the mustard. Add it to the boiling Dal, and allow it to simmer. Add salt to taste, and put the fire off.

