

Ingredients

Quantity	Measure	Ingredients	Description
3	Large	Chillies, Green	Sliced lengthwise
3	Whole	Chillies, Red Dry	Remove stems,
2	Tablespoon	Cooking Oil	for seasoning
A	Few	Curry Leaves	cut in pieces
6	Flakes	Garlic	cleaned, and sliced
1/2	Inch	Ginger	pared, and minced
3	Large	Onions	Sliced thinly
1	Teaspoon	Pepper Powder	
1	Ball	Tamarind	Soak and extract

Method

In a cooking pot, heat the cooking oil, and when hot, put curry leaves, and other minced masala, and finally add the sliced onions. When sufficiently browned, add the tamarind pulp, and add two teacups of water, and cook everything. Add some salt to taste. Before putting off the stove, taste the saar, and add salt or tamarind pulp to adjust the taste.