

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	2	Teacup	Chowli Beans/Black eyed	Wash and
1		nos	Onions	for grinding
4		nos	Chillies Red Dry	for grinding
1		Pinch	Turmeric/Haldi	piece for grinding
4		Flakes/Seeds/Cloves	Garlic	for grinding
A		Little	Tamarind	for grinding
2		Tablespoon	Cooking Oil	for seasoning
1		Teaspoon	Mustard Seed	for seasoning
0.5		nos	Coconuts - fresh.	for garnishing

Method

Pick and clean the chowli peas and wash.

Put the tamarind in a little bit of water, and keep it in a small container. It will eventually become soft, and you can then squeeze the tamarind, and take out the juice.

Scrape the coconut and keep the flakes aside for garnishing.

In the meantime, grind the masala with the ingredients kept for grinding. When the masala is ready, take it out and keep aside. Wash the mixer/stone with a little water, and keep aside.

Pour 2 spoons of cooking oil in a cooking vessel large enough to hold the vegetable, and heat it. Put mustard in it, kept for seasoning. It will splutter, and then stop doing so. Put the masala in the oil and fry it. Then add the peas after draining all water. The liquid in the vessel should be a little above the peas. The water will be evaporated, and you should watch that it does not dry, and the contents don't get burnt. So add some water if needed, till the vegetable is cooked. When done, the dish should be more or less dry. When the peas are cooked, add the

coconut kept for garnishing. Put the stove off, and cover it with its lid.