

Ingredients

Quantity:	Measure:	Ingredients:	Description:
1	Medium	Pumpkin, White-Green	about 800 grams
1/2	Medium	Coconut	Grind
1	Teaspoon	Jeera/Cumin Seeds	Grind
1	Teaspoon	Turmeric Powder	or small piece of hal
2	Medium	Onions	1 - 1/2 grind. 1/2 sl
4	Medium	Chillies Green	Mince
1	Piece	Ginger	Mince
1	Tablespoon	Vinegar	or lime juice of 1 lim
Few	Coriander Leaves (Kor	Mince	
As Required	Salt	to taste	
1	Tablespoon	Ghee	or cooking oil.

Method

Scrape and grind the coconut with jeera and turmeric. Extract 1/2 cup thick juice, and 1 cup thin juice.

Wash the pumpkin, cut it in half, remove the pith and seeds, and make serving size pieces. Peel and slice the onions,(keep aside slices of half onion for seasoning) remove the stems and cut the chillies, scrape the ginger and mince it, wash the curry leaves, and cut them in bits, Boil this in the thin coconut juice till cooked.

Make seasoning of ghee or cooking oil and 1/2 sliced onion, and add to the boiling curry.

Add salt to taste, and some vinegar or lime juice.

Lastly just before putting the stove off, add the thick juice, and allow it to simmer for a little while.