

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	800	Grams	Thendlin	Base
6		Nos	Pepper Corns	For grinding
8		Nos	Chillies Red Dry	For grinding
1		Pinch	Turmeric/Haldi	piece for grinding
6		Flakes/Cloves	Garlic	For grinding
1		Medium	Onion	For grinding
1		Ball	Tamarind	For grinding
A		Little	Jaggery	for taste
2		Tablespoon	Cooking Oil	For Seasoning
1		Teaspoon	Mustard Seed	For Seasoning
A		Little	Salt	for taste

Method

Trim either end of the Thendlin, and cut into pieces.

Grind all the masala. In 2 tea cups of water boil the Thendlins. Add the masala and add a little jaggery if you like it sweet.

Seasoning: In 2 spoons of cooking oil, fry mustard. Then add the cooked vegetables and simmer for ten minutes. Add salt to taste.