

Ingredients

Quantity	Measure	Ingredients	Description
24	units	Allu Leaves	Take stems only. Leave
8	Nos	Chillies, Red Dry	For Grinding
2	Tablespoon	Cooking Oil	For seasoning
6	Flakes	Garlic	For Grinding
A	Little	Jaggery	or sugar
1	Teaspoon	Mustard Seed	For seasoning
1	Nos	Onion	For Grinding
6	Nos	Pepper Corns	For Grinding
A	Little	Salt	to taste
1	Ball	Tamarind	For Grinding
1	units	Turmeric/Haldi	For Grinding

Method

Alu leaves are also called Colcassia leaves. They are used for making pathrades. In this recipe we use the stems of these plants. After using the leaves for pathrade, you can use the stems to make this curry. Use only purple stems, as green tend to scratch. Remove the fibers from the Alu stems, and cut them into small pieces.

Grind all the masala. In 2 cups of water boil the Alu stems. 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.

