

Ingredients

| Quantity | Measure | Ingredients | Description |
|----------|--------------|-------------------------------|---------------|
| 5 | Medium | Potatoes | |
| 1 | Teaspoon | Mustard Seed | |
| 5 | Nos | Chillies, Red Dry | |
| 4 | Flakes | Garlic | chopped |
| 1 | Teaspoon | Sambar Powder | |
| 1 | Teaspoon | Aam-Churn (sour mango powder) | |
| | Little | Salt | to taste |
| 1 | Tablespoon | Cooking Oil | |
| 1 | Twigs/Sprigs | Curry Leaves | wash and chop |

Method

Scrape the potatoes and cut them in small cubes. Fry, mustard, curry leaves, red chillies and chopped garlic Add the potatoes and fry till half done. Do not add water. Sprinkle a little water if necessary. Add Sambhar masala and Aam churn powder and fry till done.