

**Ingredients**

Quantity	Measure	Ingredients	Description
1	Teacup	Chana, whole (Kabuli Chana)	
4	Teacup	Water	
1	Pinch	Soda bi-carbonate	
2	Large	Onions	choppedC
1/2	Teaspoon	Jeera Powder	
1	Inch	Ginger	
1/2	Teaspoon	Coriander/Dhania	
1/2	Teaspoon	Turmeric Powder	
2	Tablespoon	Chilly Powder, Red	
1, 1/2	Teaspoon	Pomegranate Seed Powder	
1	Pinch	Salt	to taste

**Method**

1. Pick and wash the grams. Dissolve the soda bicarbonate. in water and soak grams for about six hours.

2. Cook in the same water on slow fire till the grams are soft and tender (nearly two hours). Add extra hot water as required.

3. Heat oil and fry onions till light brown. Add cumin seeds, ginger, coriander powder, turmeric powder and chili paste. Fry for a couple of minutes or till brown. Add tomato and cook for another 5 minutes.

4. Add the cooked grams, pomegranate seeds, garam masala powder, salt and cook on a

slow fire for 10 to 15 minutes.

5. Garnish with green chilies and green coriander leaves, sliced onion and sliced limes.

6. Serve with parathas or bhaturas.