

**You can substitute chicken or mutton for &quot;kube&quot;.**

Ingredients.

Quantity	Measure	Ingredients	Description
10	Large	Chillies Red Dry	For Grinding
100	Nos	Cockles (Kube)	Wash, clean
1, 1/2	Nos	Coconut	For Grinding
	As Required	Cooking Oil	For frying
2	Tablespoon	Coriander/Dhania	For Grinding
4	Flakes	Garlic	For Grinding
1	Teaspoon	Jeera/Cumin Seeds	For Grinding
1	Teaspoon	Mustard Seed	For Grinding
1/2	Small	Onion	For Seasoning
1	Medium	Onion	For Grinding
6	Nos	Pepper Corns	For Grinding
250 - 1000	Grammes	Rice, Boiled (ukda chawal)	Cook and Strain
	As Required	Salt	For Taste
	Little	Tamarind	For Grinding
1	Piece	Turmeric/Haldi	Small piece,

Method

### Mutlins

Wash and soak the rice for one hour. Grind it fine with salt to taste. The dough should be sufficiently dry and soft. Keep the dough on fire, stir continuously till it is dry. Then make small dumplings of even size. Steam for about half an hour till cooked.

### Cockles

Wash the cockles well, open them in two halves, separating the two shells and bring the flesh on to one shell. Alternatively, you can boil the cockles and when cooked, the cockles will open. Remove the shell with the flesh and discard the other. You may also save the liquid left over after boiling the cockles.

Roast chillies, sliced onions, coriander, and half scraped coconut. And extract one cup thick juice, and three cups of thin juice out of one coconut. Grind all the masala including the roasted coconut in the thin juice.

Warm ghee or oil, put in half sliced onion and fry. Then add masala and its liquid. Put the cockles liquid also. When boiled well, put in the rice dumplings. After five minutes add cockles, and lastly thick coconut juice. Simmer for a few minutes.

Add salt to taste.