

Ingredients

Quantity	Measure	Ingredients	Description
36	units	Allu Leaves	Make Pathrade as per recipe 391
12	Nos	Chillies, Red Dry	
1.5	Nos	Coconuts - fresh.	
2	Tablespoon	Coriander/Dhania	
2	Tablespoon	Ghee	for seasoning
3	Teaspoon	Jeera/Cumin Seeds	
1	Teaspoon	Mustard Seed	
1	Nos	Onion	for seasoning
1	Nos	Onion	
6	Nos	Pepper Corns	
v	Little	Salt	to taste.
A	Little	Tamarind	
1	Pinch	Turmeric/Haldi	piece

Method

[Make Pathrade.](#)

Grind 1 coconut and take 1 cup of thick [coconut juice](#) and three cups of thin juice. Broil on a thawa each masala separately and lastly the sliced onions and half scraped coconut.

Grind the masala, the broiled onions and coconut with the thin coconut juice.

Keep ghee in a vessel over the fire, and brown sliced onions, then add masala and thin juice and masala water, in all about six cups and salt to taste

Boil well. Then add the Pathrade pieces and lastly thick coconut juice.

Simmer for fifteen minutes