

Ingredients

Quantity	Measure	Ingredients
1	Pinch	Asafetida (Hing)
0.5	Teacup	Coriander Leaves (Kothmeer)
8	Nos	Curry Leaves
1	Teacup	Dhal, Tur
0.5	Teaspoon	Ghee
1	Teaspoon	Mustard Seed
2	Teaspoon	Rasam Powder
2	Salt-Spoon	Salt
1	Ball	Tamarind
1	Teaspoon	Turmeric Powder

Method

Soak the dhal and tamarind separately for an hour. Cook the dhal, and extract the juice from the soaking tamarind and add it to the cooked dhal. Add salt, Hing, turmeric powder and Rasam powder. - for the recipe, please see Masalas category. Boil for 5 - 7 minutes. Add half a cup of water and simmer for some time. When it is about to boil, remove from fire, and garnish with chopped coriander leaves.

Serve hot, with cooked rice.