

## Buttermilk - spicy

Written by Mother's Touch

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### Ingredients

Quantity:	Measure:	Ingredients:	Description:
2	Teacup	Curds	fresh plain
1	Medium	Chillies Green	finely chopped
1	Teaspoon	Ginger	grated
1/4	Teaspoon	Jeera Powder	
1	Medium	Onion	white, finely chopped
1	Stalks	Curry Leaves	finely chopped
1	Teaspoon	Coriander Leaves (Kothmeedira)	finely chopped
6	Teacup	Water	chilled
	Little	Salt	to taste

### Method

Beat curds with hand whipper till smooth.  
Add water, churn well till mixed.  
Place ginger in a muslin cloth, hold it like a pouch.  
Rub into buttermilk to allow ginger juice to blend into it.

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Add salt. Break chilli into two halves.

Add all the ingredients in the buttermilk

Add coriander leaves, stir to mix everything.

Pour into a large ceramic, glass or earthen pot or jug.

Chill for one or two hours till required.

Serve in tall chilled glass or with icecubes after a summer lunch.

Or serve in deep bowls, for rice to be added, and eaten as a cool rice dish.