

Ingredients

| Quantity: | Measure: | Ingredients: | Description: |
|-----------|-------------|------------------------------|--------------|
| 1 | Teacup | Dhal, Moong | |
| 1 | Tablespoon | Cooking Oil | |
| 1 | Teaspoon | Chilly Powder, Red | |
| 1/2 | Teaspoon | Coriander Powder | |
| 1/4 | Teaspoon | Turmeric Powder | |
| | As Required | Salt | to taste |
| 1/4 | Teaspoon | Mustard Seed | |
| 1/4 | Teaspoon | Jeera/Cumin Seeds | |
| 2-3 | Pinch | Asafetida (Hing) | |
| 1/2 | Teaspoon | Lemon Juice | |
| 1/2 | Teaspoon | Garam-Masala | |
| 1 | Teaspoon | Coriander Leaves (Kothmeeth) | chopped |
| 1/4 | Teacup | Water | |

Method

1. Wash and soak dal in some water for 2 hours.
2. Mix chilli, dhania, turmeric, salt in 2 tablespoon water.
3. Heat oil in a heavy pan, add seeds, let them splutter.
4. Add asafoetida and masala water.
5. Stir and cook for a minute.
6. Add drained dal, water, and cover.
7. Cook for 7-8 minutes or till dal is soft to press but not mushy.
8. Stir gently intermittently, not breaking dal.

9. Add lemon juice, garam masala and mix.
10. Allow most of water to evaporate once cooked.
11. Garnish with coriander if desired.