

Ingredients

Quantity:	Measure:	<th>Ingredients:</th></td><td></td></tr><tr><td>1</td><td>Large</td><td>Brinjals - black shiny -(Bala Wgah)</td><td></td></tr><tr><td></td><td>As Required</td><td>Curry Powder for Vegetables (1/2)</td><td>1/2 of chilly</td></tr><tr><td></td><td>As Required</td><td>Salt</td><td>to taste</td></tr><tr><td>1/4</td><td>Teaspoon</td><td>Garam-Masala</td><td>for coating</td></tr><tr><td></td><td>As Required</td><td>Cooking Oil</td><td>for frying</td></tr></table></div><div data-bbox="84 426 158 443" data-label="Section-Header><h3>Method</h3></div><div data-bbox="66 500 936 570" data-label="Text><p>Cut and wash the brinjal in strips. Coat the cut brijals with the dry masalas or with any dry ground masala with a little salt to taste.. Keep aside for five minutes. Saute it in a pan with some hot oil, and allow the brijals to cook in a covered pan on slow fire. Open the pan, and on high fire, fry the brinjals briskly.</p></div><div data-bbox="66 586 904 622" data-label="Text><p>You can use this method to cook any other vegetable like gerkins, lady fingers, karela and cauliflower.</p></div><div data-bbox="84 675 421 694" data-label="Text><p>Contributed by Ms Geetanjali Cheteri</p></div><div data-bbox="877 948 916 964" data-label="Page-Footer><hr><p>1 / 1</p></div>
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