

Hi Nancy,

Much awaited recipe that you asked.:)

Ingredients for dal

100 gms Tuvar dal (mix dal)

1/2 teaspoon turmeric

Salt to taste

Red chilli powder(subjective)

1-1.5 teaspoon Sambhar powder

2 tomatoes cut in medium pieces

Coriander leave chopped

Curry leaves

Mustard seeds

Cumin seeds

2 pieces of garlic chopped

1 pinch hing

Preparation:

1. Wash dal. Add water (2.5 times of dal) in a vessel and boil it. Add dal and turmeric to the boiling water
2. After the dal is 3/4 cooked(check the softness of dal, it's a judgment) add tomato, chilli powder, salt and sambhar powder(optional-add cut vegetables like drumsticks, okra, eggplant)
3. Cook it until the dal is soft under simmer
4. Heat 2-3 teaspoon of oil in a pan, splutter mustard, cumin, curry leaves, hing, garlic and fry for few minutes (do not overcook/burn).
5. Pour few the cooked dal in the seasoning
6. Sprinkle the coriander on top.

I will bring the chilli powder, which is specially made at my home.