Ingredients

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| • | Dried red chillies | 20 |
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| • | Green chillies,finely chopped | 2 |
|  | |  |
| • | Spring onion bulb ,finely chopped | 3 |
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| • | Spring onion greens,finely chopped | 2-3 |
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| • | Ginger,grated | 1 1/2 inch piece |
|  | |  |
| • | Garlic | 14 cloves |
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| • | Celery,finely chopped | 2-3 inch stalk |
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| • | Oil | 1/4 cup |
|  | |  |
| • | Tomato ketchup | 5 tablespoons |
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| • | Vegetable stock | 1/4 cup |
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| • | Salt | to taste |
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| • | Sugar | 1 teaspoon |
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| • | MSG | 1/4 teaspoon |
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| • | Vinegar | 3 teaspoons |
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**Method**   
Finely chop two cloves of garlic. Take one cup of water and red chillies in a Microwave bowl, cover and cook on Microwave HIGH (100%) for four to five minutes. Grind the red chillies and the remaining cloves of garlic to a fine paste. Heat oil in another Microwave bowl, uncovered, for two minutes on Microwave HIGH (100%). Add chopped garlic, green chillies, spring onion bulbs and ginger. Cover and cook on Microwave HIGH (100%) for two to three minutes. Add the red chilli-garlic paste, vegetable stock or water, celery, tomato ketchup, salt, sugar, MSG and stir to blend well. Cover and cook on Microwave HIGH (100%) for two to three minutes. Add vinegar and spring onion greens. Cover and cook on Microwave MEDIUM (70%) for one minute. Cool and store.