Samo Khichari

by Anand Lila devi dasi



Ingredients

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Samo/varai	2 C
Water	
Roasted, coarsely pounded peanut	³ / ₄ C
Ghee	
Cumin seeds	1 ½ Tsp
Green chilies, minced	1 Tsp
Fresh curry leaves	10-12
Salt	
Fresh grated coconut	½ C
Sugar	
Fresh lemon juice	•
Chopped fresh coriander leaves	-

Preparation:

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- 1) Heat the ghee in a saucepan over moderate heat. When the ghee is hot, add cumin seeds. When the cumin seeds darken a few shades, drop in the green chilies and curry leaves, sauté for a while. Then add the samo and roast it for 3-5 minutes. Pour the water, stir to mix and bring it to a boil. Add the salt and simmer, uncovered, cook stirring often to avoid samo to stick to the bottom of the pan until its soft and little mushy.
- 2) Add the coarse peanuts, coconut, sugar and lemon juice. Cook on very low heat for 5 more minutes. Serve hot with yogurt.

Serves: Six-Seven