Potato and Tomato Supreme

by Anand Lila devi dasi



"Krishna is very kind. Therefore, He has given us his remnants of food stuff"

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Ingredients

Ghee	.1 Tbsp
Cumin seeds	.1 Tsp
Ginger and green chili paste	.1 Tbsp
Fresh curry leaves	7-8
Tomatoes, chopped	3
Salt	1½ Tsp
Sugar	½ Tsp
Big potatoes, peeled and cubed in 3/4 inch	2
Fresh coriander leaves, chopped	2 Tbsp
Water	1 C

- Preparation: 1. Heat the ghee in a saucepan over moderate heat. Add the cumin seeds, when they darken a few shades, add ginger and green chili paste and curry leaves. Sauté for a while and add the tomatoes. Add salt and sugar. Cook until the tomatoes turn pulpy.
 - 2.Add the potatoes, coriander leaves and water. Reduce the heat to low and cook partially covered until the potatoes are tender. Take off from the heat and serve hot.

Serves: Four-Five