

# red coconut chutney



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kerala style red coconut chutney for idli and dosa.

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Prep Time

10 mins

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Cook Time

5 mins

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Total Time

15 mins

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Course: side dish    Cuisine: kerala, south indian

Servings: 2 to 3    Author: [Dassana Amit](#)

## Ingredients

### for red coconut chutney

- 1/3 cup tightly packed grated coconut
- 1/2 tablespoon chopped shallots or sambar onions (pearl onions)

- 2 to 3 dry red chilies - halved or broken or chopped, deseeded (sukhi lal mirch)
- ½ inch ginger (adrak)
- ¼ cup + 1 tablespoon water for grinding
- salt as required

### **for tempering coconut chutney**

- ½ teaspoon mustard seeds (rai)
- ½ teaspoon urad dal (husked black gram)
- 8 to 10 curry leaves (kadi patta)
- 1 tablespoon chopped shallots or sambar onions (pearl onions)
- 1 tablespoon coconut oil

## **Instructions**

### **making red coconut chutney**

1. take 1/3 cup tightly packed grated coconut, 1/2 tbsp chopped shallots or sambar onions/pearl onions, 2 to 3 dry red chilies and 1/2 inch ginger in a chutney grinder. if you want to tone down the raw taste of red chilies, then just roast them lightly in a pan. you can also saute

them in a bit of coconut oil. apart from ginger, you can also add garlic.

2. add salt and 1/4 cup + 1 tbsp water.
3. grind to a smooth chutney.
4. take the coconut chutney in a small steel bowl or pan and keep aside.

### **making tempering for red coconut chutney**

1. heat 1 tbsp coconut oil in a small pan.
2. add 1/2 tsp mustard seeds and allow them to crackle.
3. then add 1/2 tsp urad dal.
4. fry the urad dal till they are a maroonish golden.
5. add 8 to 10 curry leaves and 1 tbsp chopped shallots or sambar onions/pearl onions.
6. saute till the shallots are light golden.
7. add the tempering mixture along with its oil to the red coconut chutney.
8. stir and mix well.

9. serve the kerala style red coconut chutney  
with idli, dosa, medu vada or uttapam.

*full recipe - <https://www.vegrecipesofindia.com/red-coconut-chutney-recipe-kerala-style/>*