

Cuisine the **JAIN** way

Dedication

*This resource is created as part of EKDO RAJ TAHRO initiative,
A celebration of 10 Years of Transformation!*



*Our Deepest Gratitude to Param Krupalu Dev and
Pujiya Gurudevshri Rakeshbhai
for inspiring and teaching us the art of
adopting and practicing a compassionate lifestyle*

Acknowledgement

We would like to thank the following individuals for sharing their recipes to make this compilation of Jain Cuisine possible

Bhavana Sheth, NJ
Bhavika Jain, CT
Nirali Parekh, NJ
Dewanshi Bakhai,
Neela Dinesh
Rini Shah, PA
Akshie Shah, NY
Ketki Shah, NJ
Suchita Shah, NJ
Sonal Lakhani, NY
Rita Sheth, PA
Mita Doshi, NJ
Alpa Mehta, NJ
Sarika Sheth, DE
Arpita Doshi, NJ

We are also very thankful to the planning team, content team, web team and technical team for their contributions in compilation and presentation of this recipe book.

FOR E W O R D

“Isn’t it boring to eat same and simple meals day in and day out? Do you ever get to experience and enjoy the fare of different cuisines?”

This is often the reaction when you tell someone that you have a Jain diet!!

Jain cooking has long been regarded as difficult and limiting. It is commonly looked upon as restrictive and mostly within the province of lentils and legumes. This cookbook hopes to debunk this belief and show the great potential for taste in Jain cooking. With the advent of new innovations in the culinary arts, availability of a larger variety of ingredients and combining them in different ways, we have been able to modify recipes to satisfy our tastes and our soul. This book presents a wide variety of Tithi recipes in addition to several all-time favorite Indian and International recipes such as Mexican, Italian, Chinese, etc. No longer will you feel like you are missing out on certain cuisine because it is not Jain! No longer will you be lost as to how to cook for your Jain friends and family! From the comfort of your kitchen, you can now enjoy food that not only follows the principles of Jainism, but also is nutritious, healthy and tasty.

Jain Food Philosophy

Jainism has significantly contributed to increasing compassion and nonviolence in the world today. Jains consider nonviolence as an essential religious tenet. For Jains, practicing nonviolence begins with minimizing violence in their diet. Jains do not consume products obtained from eggs, fish or any animal; they are either lacto-vegetarians or vegans. Additionally, Jains make a noble effort to avoid unnecessary harm to plants and other small organisms. The Jain diet is free of root vegetables such as potatoes, onions, garlic, carrots, yam and tubers. Although these root vegetables are considered one organism, they have countless lives (known as ananthkay in Sanskrit). Furthermore, consuming most root vegetables requires uprooting and eventually killing the entire plant. Careful selection of ingredients and mindful preparation of food therein reinforces the principles of nonviolence and provides spiritual benefits.

Non Jain Items

- Root vegetables (carrot, potato, onion, garlic, beet, yam, turnip ginger, etc.)
- Spinach
- Mushroom
- Egg plant
- Honey
- Figs
- Gelatin
- Potato starch
- Tapioca starch
- Tapioca
- Butter
- Cheese with animal rennet, potato starch, animal enzyme
- Bean Sprouts
- Vinegar
- Yeast

The following items also should be avoided during Tithi Observance Days:

- Any Fruits - Fresh and Dried
- Any Vegetables including Peppers, Lemons and Tomatoes
- Raw Bananas
- Butter
- Frozen Foods (including vegetables and coconut)
- Cashew nuts
- Dry Herbs (Methi, Mint, Curry Leaves, Oregano, Parsley, Green Tea etc.)
- Bean Sprouts
- Vinegar
- Coconut Milk
- Sour Cream
- Ready Made Bread (Store brands, Pita, Pizza bread, Nan, Roti, Parathas)
- Canned Food
- Frozen Meals or Vacuum Packed Meals, Instant Mixes
- Yeast

For an extensive list on Vegetarian-Jain Ingredients and brand names, please click on Cruelty Free Item List or visit livingwithoutcruelty.com.

Helpful Cooking Pointers

1. **Washing and Cutting Lettuce:** It is best to tear the lettuce leaves, rinse in cold water and spin in salad spinner to remove the excess water. Use a plastic lettuce knife to cut the lettuce to avoid discoloration.
2. **Al Dente:** Some recipes may require pasta to be al dente. "Al dente" means "firm to bite" but not soft.
3. **Wooden Spoon Trick:** Place a wooden spoon over a pot when boiling or cooking something to keep it from boiling over.
4. **Home Fruit and Vegetable Wash:** To 1 cup of water add 1tbsp lemon juice and 1 tbsp. baking soda. Mix and use to wash.
5. **Cut, Slice, Peel and Pit Avocados:** Cut the avocado in half lengthwise starting at the narrower end. You will not be able to cut through the center because of the pit. Gently twist the two halves apart and remove the pit with a spoon and set aside. Hold a half in one hand, with a sharp knife, cut 3-4 strips lengthwise through to the skin without cutting the skin. Then cut several strip crosswise if you wish to dice the avocado. Take a soupspoon and carefully scoop out the flesh. You can place the pit in the serving bowl to avoid discoloration.
6. **Double Boiler:** Utensil consisting of two pots, one of which fits partway into the other: water is boiled in the lower pot to cook or warm food or melt a substance in the upper pot. This method is used for cooking delicate dishes like melting chocolate, cheese for fondue and sauces.
7. **Tricks to Prevent Cut Fruit from Browning:** Soak sliced apples or pears in cold salt water for few minutes. Drain and dry on paper towel. Make a solution of equal quantity lemon juice and water. Spray or drizzle on cut pears, bananas, etc.
8. **Easy Way to Avoid Sticky Rice:** Adding a teaspoon of oil or few drops of lemon juice to the rice while cooking, will prevent the rice from being sticky and ensure separate grains that can be used especially for fried rice, biryani etc.
9. **Remove Corn Kernels from the Cob:** Easiest and non-messy way to remove corn kernels is to stand the corn vertical in a bowl and use a very sharp knife to strip the corn. A bundt pan is great for helping to steady the corncob and to catch the kernels as they come off the cob.

10. **Blanching:** Blanching is a cooking process wherein a vegetable or fruit, is plunged into boiling water, removed after a brief, timed interval, and finally plunged into iced water or placed under cold running water to halt the cooking process. To blanch almonds or tomatoes, drop them in boiling water for 1 minute, drain and rinse under cold water. Pop off the skin.
11. **Yearn for Softer Chapattis:** To make chapattis, add 1/3 cup of warm water for 1 cup of flour approximately. Knead the dough and keep aside for about 15 minutes before making the rotis. Another option to make softer chapattis is to use warm milk instead of water to make the dough.
12. **Non-Slimy Okra:** Okra often ends up slimy when cooked. Adding a few drops of lemon juice, amchur powder, vinegar or a teaspoon of yogurt, when sautéing it, will ensure it does not become slimy.
13. **Excess Salt:** If any liquids like sauces, gravies or soup gets too salty add a small lump of wheat flour dough and cook for 5 – 7 minutes. The dough will absorb all the extra salt. Remove and discard the salty dough.
14. **Get more Juice from a Lemon:** First warm the lemon for a few seconds in the microwave (around 20 – 30 seconds, depending on the microwave wattage and size of the lemon). Then, press and roll them a couple of times. This makes it easier to juice them and yields more juice.
15. **Forgot To Soak Pulses & Grains:** If you have forgotten to soak pulses like Chana for 5-6 hours, just put the Chana in a flask full of boiling water for an hour. They are ready for pressure-cooking.
16. **Storage of Liquids:** Chutneys, excess tomato puree or any liquids may be frozen in an ice cube tray. Remove frozen cubes and store in a sealable freezer bag, use as and when required.
17. **Whipping Cream:** Chill your bowl and beater. If you forgot to chill the bowl, place it in a bowl of ice cubes. Add confectioner sugar and whip till stiff peaks are formed.
18. **Ziploc Piping Bag:** To drizzle a glaze or “write” with chocolate, an easy no mess technique is to place the chocolate or drizzle in a small Ziploc bag. Heat the bag in the microwave for 10 – 15 seconds. Snip off a tiny corner of the bag and ice away.
19. **Stir Fry Vegetables:** To stir fry, heat the oil (sesame oil for Chinese cooking), on a high flame. Then add the vegetables in the hot oil and cook for a few minutes while stirring all the time. Use as little oil as

possible since excess oil tends to kill the natural flavor of the vegetables.

20. **Parboil vegetables like baby corn, cauliflower, French beans:** Put plenty of water to boil, add the vegetables and cook them for 2-3 minutes until crunchy. Do not cover the vegetables while boiling.
21. **Corn-flour mixture for thickening:** A corn-flour mixture in the proportion of 3 level tbsp. of corn flour to $\frac{1}{2}$ teacup of water can be used to thicken soups, vegetables gravies etc. The mixture can be prepared and kept ready before cooking. Stir the mixture well before pouring and use it as required to thicken the dish.

NOTE: For quick reference to a Recipe, simply, hover over the recipe, hit control and Click to follow link. It will bring you directly to the recipe

Table of Contents

BASIC RECIPES.....	14
Red Sweet Chutney.....	15
Green Chutney.....	16
Green Mint Chutney	16
Pani Poori Pani.....	17
Soft Paneer	17
Red Sambal Sauce (Tithi)	18
Golden Chutney	18
Mexican Hot Sauce	19
Tomato Salsa.....	19
Enchilada/Chimichanga Sauce	20
Taco Seasoning	20
Fajita Seasoning	21
Vegetable Broth.....	22
Thousand Island dressing	22
Marinara Sauce.....	23
White Sauce (Tithi)	24
Alfredo Sauce.....	24
Pizza Sauce.....	25
Pesto Sauce.....	25
Sun Dried Pesto Sauce	26
Marinated Jalapeno	26
Hummus (Tithi)	27
Tahini	27
TITHI RECIPES.....	28
Chole Kathi Rolls	29
Moong Dal Chillas	30
Rajasthani Dal Pakora	31
Moong Dal Puris	32
Paneer Stuffed Papad Rolls.....	33

Multigrain Pancakes	34
Dry Peanuts Chutney (Tithi).....	35
Rice Khichu	35
Moong Flour Khichu.....	36
Khandvi (Microwavable).....	36
Tofu Wraps	37
Israeli Couscous Khichadi with Peanuts.....	38
Oats Dosa.....	39
Dahi Idli.....	39
Sooji and Vermicelli Idli	40
Medu Vada	41
Coconut Chutney	42
Coconut Chutney (Tithi).....	42
Sambhar.....	43
Lemon Rice	44
Bise Bela Rice	45
Tamarind Rice	46
Gatte ki Subzi.....	47
Puran Poli (Tithi)	48
Papad nu Shaak.....	49
Panchvati Dal - Gujarati style.....	50
Fada Khichadi.....	51
Biranj.....	52
Paneer Makhani.....	56
Khoya Kaju	57
Rajma Cheese Paratha.....	58
White Baked Pasta.....	59
Bean Burrito.....	60
Mexican Black Bean soup	61
IndianKhana	62
Rava Dhokla	63
Capsicum Rings	64
Hara Bhara Kebab	65
Crusty Raw Banana Wedges	66
Cheese Corn Fritters	67

Paneer Bread Rolls.....	68
Paneer Tikki	69
Vegetable Momos.....	71
Avocado Reuben.....	72
Creamy Spring Cutlets	73
Chili Cheese and Corn on Toast	74
Mixed Dal Chilla with Tomato Chutney	75
Paneer Tikka Kathi Rolls.....	76
Amritsari Kulcha.....	77
Thailipeeth	78
Rajma and Cheese Paratha	79
Soya Dosa.....	80
Moong dal Bhakri.....	81
Green (Raw) Mango Kadhi.....	82
VeganRecipes.....	84
Tofu with Peanut Sauce	85
Jain Manchurian	86
Roasted Vegetable Pasta	87
Spicy Sesame Noodles	88
Vegan Cheese	88
Vegan Brownie Cupcakes.....	90
Crazy Cake.....	91
Cocoa Cake	93
Vegan Brownies	94
MexicanCocina.....	95
Tortilla Soup.....	96
Pinto Bean Burger with Avocado	97
Open Faced Quesadillas.....	98
Vegetable Quesadillas with Fresh Salsa.....	99
Olive and Bell Pepper Quesadilla	100
Texmex Salsa.....	101
Bean Stuffed Peppers	102
Vegetable Enchilada.....	103
Chimichanga	104
Fajitas.....	105

Mexican Rice.....	106
Wild Rice and Cranberry Pilaf	107
InternationalDishes	108
Pasta with Parsley-Walnut Pesto	110
Vegetable Fettuccine Alfredo	111
Red Falafel Sauce	112
Hummus Sauce	113
Falafel	115
Fiesta Cheese Fondue	116
Baby Kale and Cottage Cheese Quiche	117
Thai Red Curry	118
Papaya Salad.....	119
Thai Pizza	120
Manchow Soup	121
Sweet and Sour Vegetables	122
Desserts	123
Cinnamon Raisin Cake	124
Vanilla Cup Cake with Chocolate Frosting	125
Banana Wafer Pudding	126
Biscotti	127
Black Bean Brownie	128
Mishtidoi.....	129
Vegan Badam Halwa	130
Wheat Flour Sheera	131

BASIC RECIPES

Red Sweet Chutney

Ingredients

200 grams pitted dates
100 grams tamarind (or $\frac{1}{4}$ cup tamarind pulp)
1/2 tsp cumin seeds
Few fennel seeds (saunf) (optional)
1/4 cup jaggery (Gur)
1/2 tsp red chili powder
1/4 tsp dry ginger powder (soonth) (optional)
1/4 tsp black salt (kala namak)
salt to taste

Instructions

- Roughly chop the pitted dates. If you are using tamarind, remove the seeds from it.
- Dry roast cumin seeds and fennel seeds. Cool slightly and grind to a powder. Keep aside.
- Mix together dates, jiggery, tamarind (or tamarind pulp) in one cup of water. Cook on medium heat till it comes to a boil, reduce heat and continue to cook for six to eight minutes. Thereafter blend in a liquidizer and strain.
- Add cumin and fennel powder, red chili powder, dry ginger powder, black salt, salt to taste and mix well.

Makes approximately 2 cups

Red Sweet Chutney (alternative version no cooking)

Ingredients

2 tsp heaped tamarind paste
2 tsp kala namak (sanchal)
1 $\frac{1}{2}$ tbsp. roasted jeera
1 can jellied cranberries
1- 24 oz. apple cinnamon sauce
3/4 cup brown sugar
2 cups water
salt to taste

Instructions

- Blend all the above ingredients in a blender until smooth. Add additional water if needed.

Green Mint Chutney

Ingredients

1 cup chopped mint leaves (phudina)
1 cup chopped cilantro (dhania)
2 tbsp roasted chana dal (Dalia)
3 green chillies , chopped
2 tsp lemon juice
salt to taste

Instructions

- Grind all the ingredients to a smooth paste in a blender
- Store refrigerated and use as required.

Tip: Green mint chutney can be stored in the refrigerator for up to 4 days and in the freezer for up to 15 day

Makes approximately 2 cups

Green Chutney

Ingredients

3 bunches of coriander leaves
5-6 hot peppers
4 tbsp peanuts
lemon juice to taste
salt to taste

Instructions

- Grind the peanuts (powder texture).
- Add all the other ingredients to the peanuts.
- Blend in food processor till smooth.
- Add slight water only if needed.

Makes approximately 1 cup

Pani Poori Pani

Ingredients

2 bunches fresh cilantro leaves
4 bunches mint leaves
10-12 green chillies
1/4 cup lemon juice
3 tbsp roasted jeera
1 tbsp black pepper powder
1/4 cup kala namak
salt to taste
add 4 ladles of red sweet chutney
when done

Instructions

- Blend all the above ingredients to a smooth paste.
- Strain the paste
- Add water according to taste

Soft Paneer

Ingredients

1 liter (1.75 pints) milk
1 teacup curd

Instructions

- Boil milk.
- As it come to a boil, add 1 teacup of curd and stir gently till all the milk curdles (using curd makes the paneer soft).
- Leave covered for some time and then strain through a muslin cloth.
- Make sure all excessive liquid is filtered out.
- The moist solid left in the cloth is paneer.
- Make it in cubes or crumbled as needed.

Tip: Never over curdle the milk as you will get a hard paneer after it is set.

Golden Chutney

Ingredients

1 cup peanuts
10 - 12 small hot green chillies
lemon juice - for blending
salt to taste
1/2 tbsp turmeric powder

Instructions

- Grind all ingredients to a thick paste.
 - Use lemon juice for the process for blending;
- Note: *Do not add water.*

Red Sambal Sauce (Tithi)

Ingredients

10-12 dry red chilies
2 tbsp lemon Juice
salt to taste
1 tsp red chilli powder
2 tbsp of vinegar
1/2 tbsp of cumin powder

Instructions

- Soak the chilies for 5 to 6 hours.
- Grind the chillies with all the ingredients to make it into a fine paste.

Mexican Hot Sauce

Ingredients

4 tomatillos (golf ball sized), quartered
1/2 apple (red delicious) peeled and quartered
fresh jalapeno, roughly sliced
1 tsp salt
1 tsp dried oregano
1 tsp cumin
2 dried guajillo chilies
30 dried arbol chilies
2 tbsp white vinegar
1 cup water
1 tbsp cooking olive oil

Instructions

- Heat the oil in a big saucepan; add the tomatillos, jalapenos, and apple and sauté for about 3 minutes.
- Add the salt, oregano, cumin and sauté for another 2 minutes.
- Cut the stems off the dried chilies, add them to the pot, along with water and vinegar and cook for a few minutes till soft.
- Cool and puree in the blender till smooth.

Note: Makes 2 cups

Tomato Salsa

Ingredients

1- 16 ounce can of Jain Tomato Puree
6-8 plum tomatoes
2 jalapenos (*quartered and sliced lengthwise*)
2 tbsp of fresh chopped cilantro
2 tsp white vinegar
salt and sugar to taste
1 tbsp olive oil
lemon juice to taste

Instructions

- In a food processor or blender, add all the ingredients except cilantro and olive oil.
- Pulse several times until it reaches the consistency you like.
- Add cilantro and oil and pulse 2-3 times.

Enchilada/Chimichanga Sauce

Ingredients

1 can crushed tomatoes (Pomi tomatoes are most healthy)

1 tsp Jain taco seasoning

1 tsp smoked chilli powder (chipotle, ancho or paprika)

1/2 tsp black pepper powder

1/2 tsp sugar

1 tsp cornstarch mixed in little water

Instructions

- Heat oil. Add all the ingredients and bring it to a boil.
- Lower heat and simmer for 10 minutes or till desired consistency.

Taco Seasoning

Ingredients

1 tbsp chilli powder (plain or chipotle)

1/4 tsp crushed red pepper flakes

1/4 tsp dried oregano

1/2 tsp paprika (plain or smoked paprika)

1½ tsp ground cumin

1/2 -1 tsp sea salt

1 tsp black pepper powder

Instructions

- Blend all ingredients in coffee blender.
- Store in airtight container.
- Refrigerate for freshness of spices.

Fajita Seasoning

Ingredients

1/4 cup and 1 tbsp cornstarch
3 tbsp and 1 tsp chili powder
1 tbsp and 2 tsps salt
1 tbsp and 2 tsps paprika
1 tbsp and 2 tsps white sugar
 $1\frac{1}{4}$ tsps cayenne pepper
2 $\frac{1}{2}$ tsps ground cumin

Instructions

- Mix all the ingredients
- Add as per your spice level to sautéed veggies at the end.
- This can be mixed in advance and stored at room temperature for future use

Makes 20 servings of 1 ounce each

Thousand Island dressing

Ingredients

1 cup vegan mayonnaise

1/3 cup Jain ketchup

1/4 tsp salt

3 tbsp sweet pickle relish

2 tbsp. minced stuffed green olives

Instructions

- Blend the ingredients thoroughly in a mixing bowl or blender.

Serving suggestion

Spread one slice of bread with some mustard, the other slice with Thousand Island dressing.

Place the bread slices, dry side down, in a lightly oiled skillet.

Top one slice with avocado, and the other with sauerkraut.

Over medium heat, grill the sandwich until lightly browned and hot, about 5 minutes.

Put the sandwich halves together and enjoy!

Vegetable Broth

Ingredients

2 tomatoes

cabbage

1 stick celery

1 apple

1 or 2 bay leaves

1 tsp peppercorns

5 cups water

Instructions

- Mix all the vegetables to water and bring to a boil.
- Cover and simmer for 30 minutes.
- Strain and use the liquid in soups

Marinara Sauce

Ingredients

1 tbsp spoon olive oil

1 (28-ounce) can whole peeled tomatoes

1 bay leaf

1/4 teaspoon salt

pinch of sugar

fresh thyme, basil, oregano, or other herbs

parmesan cheese (optional- to garnish)

Instructions

- Warm 1 tablespoon of olive oil over medium-high heat. .
- Add the tomatoes and their juices to the pan. Crush the tomatoes in your hand as you add them, or smash them against the sides of the pan with your spatula. Alternatively, you can cut the tomatoes with kitchen shears while they're still in the pan.
- Add the bay leaf, the salt, sugar and fresh herbs like thyme and oregano to the pan with the sauce. If you're adding basil, wait to add it until the end of cooking.
- Bring the sauce to a rapid simmer, and then lower the heat to medium-low to maintain a gentle simmer. Continue simmering until the sauce is slightly reduced and thickened, about 20 minutes.
- Remove the bay leaf and any herb stems. Serve the sauce immediately over pasta with a sprinkle of parmesan cheese.

Tip: Leftovers will keep refrigerated for about a week or can be frozen for up to 3 months.

White Sauce (Tithi)

Ingredients

2 tbsp margarine
2 tbsp plain flour (maida)
1 1/2 cups milk
salt to taste
freshly ground black pepper powder to taste

Instructions

- Melt the margarine.
- Add the flour and cook on a slow flame for 2 minutes without browning, while stirring throughout.
- Remove from the heat and gradually add the milk. Mix until well blended.
- Return to heat and cook slowly, stirring continually until the sauce thickens.
- Add salt and pepper and mix well.

This makes about 1 ½ cup of thick coating sauce used for baked dishes. For thin pouring sauce, use 1 tbsp. of margarine and 1 tbsp. of flour to 2 teacups of milk.

(Variation: Add 4-5 tbsp. of grated cheese to 2 cups of white sauce. Mix well).

Alfredo Sauce

Ingredients

2 tbsp olive oil
1 - 8 ounce low fat Philadelphia cream cheese
3/4 cup grated parmesan cheese (*Organic Valley is Vegetarian-Jain*)
1 ½ cup milk (*or according to desired consistency*)
1/8 tsp black pepper powder
1/4 tsp dried basil
1 bay leaf (optional)

Instructions

- Warm olive oil in a saucepan over medium heat.
- Add cream cheese and stir with wire whisk until smooth.
- Add milk, a little at a time, whisking to smooth out lumps.
- Stir in parmesan cheese, pepper and other spices.
- Remove from heat when sauce reaches desired consistency.

Tip: Sauce will thicken rapidly, thin with milk if cooked too long

Pizza Sauce

Ingredients

1-16oz can of Hunts tomato sauce with basil)
1 tbsp olive oil
2 tsp sugar
1 tsp basil leaves
1 tsp oregano leaves
1 tsp pepper
1/2 tsp crushed red pepper (optional; for spicy taste)
salt to taste

Instructions

- Mix tomato sauce and all the ingredients (except oil).
- On medium high heat, let sauce simmer for a few minutes.
- Add olive oil to it and let it simmer again for 10-15 minutes till it gets slightly thick.
- Apply on pizza after sauce is completely cold.

Note: This sauce thickens as it cools so do not over boil.

Makes enough to top 2 12" pizzas

Can be frozen for later use.

Pesto Sauce

Ingredients

2 cups tightly packed fresh basil
1/4 cup olive oil
1/4 cup pine nuts or walnuts
1/2 cup parmesan cheese (*Organic Valley is vegetarian-Jain*)
salt and black pepper to taste

Instructions

- In a food processor, first add the cheese and nuts and run the processor few times.
- Next, add basil, salt and pepper and pulse the processor on and off a few times.
- With the machine running, drizzle the oil at a steady stream. Process until well blended.

***Tip:** The processor has to be stopped on and off a few times and push the mixture down into the blades with a wooden spoon.*

Pesto can be frozen into ice cube trays and then stored in the freezer.

Taste great as a base sauce in white pizza, seasoning for rice, pasta and vegetables or mix with cream cheese and use as a spread in sandwiches.

Sun Dried Tomato Pesto Sauce

Ingredients

1/3 cup sun-dried tomatoes **or**
1 (7-ounce) jar sun-dried
tomatoes in olive oil
1/4 cup pine nuts or walnuts
1 tsp hot pepper sauce or fresh
cracked black pepper
4 tbsp olive oil
1/4 cup fresh basil
1/4 cup parmesan cheese
(Organic Valley is vegetarian)
salt to taste

Instructions

- Soak the sun-dried tomatoes in 1/2 cup of warm water in a bowl for 15 minutes. Drain and keep aside.
- Lightly roast the pinenuts.
- Blend the sun-dried tomatoes , pine nuts, oil, basil and cheese in a food processor and blend until the tomatoes are finely chopped

Note: If you use a jar of sun dried tomatoes in olive oil then you will not need the extra 4 tbsp. olive oil)

Makes approximately 1 cup

Uses: Can be used on pasta, sandwiches and base sauce for white pizza.

Marinated Jalapeno

Ingredients

10-12 jalapeños
lemon juice or vinegar
2 tbsp of salt

Instructions

- Wash the peppers and slice them into thin rings.
- Take a jar and place the peppers in it
- Add vinegar or lemon juice and salt to it.
- Keep it in a cool place and use it after 2 to 3 day

Hummus (Tithi)

Ingredients

200g boiled chick peas (kabuli chana)

1 tsp sesame paste (you can use ready-to-use sesame paste or alternatively, soak sesame seeds in water for 30 mins, and grind it to make a paste)

1/2 tsp red crushed pepper

pinch of black pepper

1 tsp olive oil

salt to taste

lemon juice to taste

Instructions

➤ Mix all the ingredients in blender until smooth paste.

➤ Sprinkle some chilli oil and serve

Serve with pita bread, corn chips, bread sticks etc.

Makes approximately 2 bowls

Tahini

Ingredients

1 cup yogurt*

1/2 cup Daisy brand sour cream*

2 tbsp of tahini paste (any brand)

1/2 cucumber chopped

2 green chillies

Instructions

➤ * Warm up the yogurt and sour cream in microwave for 30-40 seconds before using.

➤ In a food processor grind cucumber and green chillies

➤ Add yogurt, sour cream, tahini and salt.

➤ Grind for 2 – 3 minutes

Makes approximately 2 cups



TITHI RECIPES

Chole Kathi Rolls

Prep Time: 20 mins

Cooking Time: 30 mins

Serves: 4

Ingredients

For Roti

3/4 cup all-purpose flour

1/4 cup whole wheat flour

1/4 tsp salt

1 tbsp oil

1/3 cup of water

Filling:

3/4 cup chickpeas

1½ tbsp chana dal

2 cardamoms

1" stick cinnamon

1 tea bag

4 tbsp oil

1½ tsp pomegranate (anardana) powder

1 tsp coriander powder

1/2 tsp chilli powder

1/2 tsp garam masala

3/4 tsp chole masala

1 tsp cumin seeds

salt to taste

For Roll:

hot sauce

sweet red chutney

grated paneer

Instructions

For Rotis:

- In a bowl mix whole wheat flour, all purpose flour, salt and oil. Add water to make smooth dough, adjust the water as needed.
- Knead the dough on a lightly oiled surface. Dough should not be sticking to the fingers.. Cover the dough and let it rest for about 10-15 minutes.
- Knead the dough again and divide into 6 equal parts.
- Take one part of the dough and press it both sides in dry flour this will help rolling. Roll it thin into about 9" diameter. If the dough sticks to the rolling pin or rolling surface, lightly sprinkle the dry flour.
- Heat the skillet over medium high. Place the roti over skillet for about half a minute, roti will change in color lightly and puff different places.
- Flip the roti over, and lightly press, flip it again roti should have light golden color on both sides.
- Remove the roti from the skillet. Roti is ready. Make all the rotis, cover and set it aside.
- Wash and soak chickpeas and channa dal for 6 to 8 hours (in the morning).
- Drain, wash again, add 1½ cups of water, cardamom, cinnamon and teabag and pressure cook.
- Discard the tea bag and strain the chickpeas.
- Heat the oil in a pan, add the cumin seeds and then all the dry masalas. Add the boiled chickpeas, salt and mix well.
- Cook on a medium flame for another 3 to 4 minutes till the liquid dries up. Keep aside.
- Heat a skillet, lightly roast the roti on the griddle by applying oil to both sides.
- Lower the heat, spread some hot sauce and sweet red chutney on the roti.
- Sprinkle some paneer and chaat masala, then place the filling in the middle, and roll both the ends to make a roll.

Tip: If short of time, use store bought tortillas.

Moong Dal Chillas

Prep Time: 20 mins plus soaking

Cooking Time: 10 mins

Makes: 4 chillas

Ingredients

1 cup split green moong dal or yellow moong dal

1 tsp cumin powder

1/4 tsp black pepper powder

crushed red pepper flakes (as needed)

salt to taste

pinch of asafoetida

amchur or pomegranate powder (anardana powder)

3/4 cup grated paneer

oil for shallow frying

Instructions

For the Chillias:

- Soak the moong dal for at least 3 hours (in the morning).
- Add approximately 1/2 cup water and grind in blender.
- Remove and add crushed chillies, cumin powder, pepper powder, salt, pomegranate powder and asafoetida. Keep aside.

For the stuffing:

- Heat the oil and fry the cumin seeds until they crackle.
- Add the grated paneer, crushed pepper, salt and fry for a few minutes and set aside.
- To proceed, spread a little moong dal mixture on a hot non-stick frying pan about the size of a tortilla.
- Smear a little oil around the mixture and cook for a few seconds.
- Turn over and cook the other side till light brown.
- Put some stuffing in the center and fold.

Rajasthani Dal Pakora

Prep Time: 30 mins plus soaking time

Cooking Time: 20 mins

Serves: 4 - 6

Ingredients

1/4 cup split moong dal
1/4 cup green whole moong bean
1/4 cup split black gram dal
1/4 cup chori dal (Adzuki Beans)
1/4 cup chana dal
3-4 pieces of whole red chillies
2 tbsp saunf (fennel seeds), crushed slightly
2 tbsp coriander seeds, dry roasted and crushed slightly
2 pinches asafoetida
salt to taste
oil for deep frying

Instructions

- Rinse and soak all dals together for 4-6 hours (in the morning)
- Grind the soaked dal coarsely with the red chillies.
- Mix the rest of the ingredients (except oil) to the ground dal mix.
- Meanwhile, heat oil in a heavy bottomed pan or wok.
- Take a handful of ground batter and slowly slide it in the hot oil to make the fritters. Deep fry them till they are golden brown.
- Drain on paper towel before serving.
- Serve hot with sweet chutney and red hot chutney

Moong Dal Puris

Prep Time: 20 mins plus soaking

Cooking Time: 20 mins

Serves: 4

Ingredients

1 cup split moong dal
1 tsp cumin-coriander powder
1 tsp garam masala
2 $\frac{1}{2}$ cups (approx.) whole wheat flour
salt to taste
2 tbsp oil or ghee
oil for deep frying

Instructions

- Soak dal in water for 2-3 hours. Drain and grind finely into a smooth paste with as little water as possible.
- Add the masalas, 2 tbsp oil or ghee and wheat flour.
- Knead to medium firm dough.
- Roll out into small puris and deep fry till golden brown.

Variation:

- Instead of puris, you can make parathas with the same dough.
- Instead of split moong dal , urad dal can be used.
- If making parathas, you can stuff it with grated paneer.

Paneer Stuffed Papad Rolls

Prep Time: 20 mins

Cooking Time: 20 mins

Makes: 10 rolls

Ingredients

4-5 bikaneri papad - divide each papad into 2 pieces

For the filling:

1/2 cup crumbled paneer

2 tbsp chana dal - boiled

1/4 tsp red chilli powder

1/4 tsp turmeric powder

1 tsp amchur powder

salt to taste

1 tbsp maida mixed in 2 tbsp water to a paste – to seal the rolls.

Instructions

- Heat oil, sauté paneer
- Add the chana dal and all masalas and keep aside.
- Cut each papad into 2 pieces
- Soak one piece of papad in warm water for a few seconds. Remove and spread on a plate.
- Place 2 tbsp of masala on one side and roll into a roll.
- Seal edges with maida paste and refrigerate for 10 to 15 minutes.
- Repeat with all the papad pieces.
- In a frying pan, shallow fry the rolls till golden brown.

Variation:

- Cut raw papad into tiny pieces or crush them and keep aside.
- Cut paneer into 2" triangular pieces.
- Dip in maida batter, roll into papad pieces and refrigerate for 10 to 15 minutes.
- Deep fry or shallow fry.

Multigrain Pancakes

Prep Time: 5 mins

Cooking Time: 20 mins

Makes: 14 – 16 medium sized

Ingredients

1 cup yellow corn (makkai) flour
1 cup sorghum (jowar) flour
1 cup millet (bajra) flour
1 cup yogurt + little water to bind dough,
2 tbsp of oil + extra for shallow frying/spray
1 tsp baking powder
1/4 tsp red crushed pepper (chili flakes) OR 1 tsp red chili sambal sauce
1/2 tsp black pepper powder
2 tbsp sesame seeds
salt to taste

Instructions

- Mix everything in a huge bowl. Make 14-16 equal portions. Set aside.
- On a plastic sheet, spray some oil, take one portion and tap it with wet hands to make thick disc (circles 3-4" in diameter).
- Lift other end of that plastic, in such a way that the disc easily comes out on your hand. Sprinkle some sesame seeds on the top.
- Place it on hot griddle, and cook both the sides, just as you would do in pancake.
- Spray some oil, to make it golden brown.
- Serve warm.

(For Non-Tithi version, you can substitute red crushed pepper (chili flakes) with 4-5 finely chopped green chilies. You can also add finely chopped cilantro to the mix)

Multi grain pancakes can make a healthy breakfast or anytime snack. High in protein, low in cholesterol and fat, gluten free, it can be a good diabetic diet!

Dry Peanuts Chutney (Tithi)

Ingredients

1 cup peanuts (without skin)
5-6 dry red chili
1/4 cup sesame seed
1/4 cup whole dry coriander seeds (dhana)
salt to taste
red ground chilli powder

Instructions

- Roast peanuts, sesame seeds, and red whole chili and coriander seeds.
- In a food processor, blend everything.
- Add red chili powder (for more spicy taste) and salt as per taste.

Tip: You can store this in a bottle (refrigerate it) and use on Tithi days with food.

Makes approximately 1 cup

Rice Khichu

Ingredients

1 heaped cup rice flour
2 ¼ cups water
1 level tsp salt
1 level tsp papad khara
1 tsp cumin seeds
1/4 tsp crushed red peppers

Instructions

- Except for rice flour, mix all the other ingredients and heat it till it boils.
- Boil for a few more minutes.(the water becomes yellowish in color)
- Remove from fire, add the rice flour and mix it with a rolling pin (velan).

Option 1: Put this mixture in a microwaveable bowl. Cover with the lid and heat for 3 minutes. Sprinkle a little water, stir and heat again for 3 minutes. Repeat this step till the khichu is not sticky when you eat it. **Option 2:** Make small donut shaped balls and steam in a steamer for about 12 - 15 minutes.

Prep Time: 5 mins, Cooking Time: 20 mins, Serves: 2

Moong Flour Khichu

Ingredients

1¾ cup water
½ tsp asafoetida
1 tsp red chilli powder
1/4 tsp turmeric
salt to taste
2 tbsp oil
1 cup moong flour

Instructions

- Heat the water and add all the seasonings and oil.
- Bring the water to a boil.
- On a low flame, Add flour gradually and keep stirring continuously.
- Cover & simmer for 4-5 mins.
- Sprinkle oil & red chilli powder or achar masala and serve hot.

Prep Time: 5 mins, Cooking Time: 10 mins

Khandvi (Microwavable)

Ingredients

1 cup gram flour (chana dal/besan flour)
2 ½ cup very thin buttermilk*
salt
red crushed pepper (chilli flakes)
pinch of turmeric powder

*warm the buttermilk before mixing with the flour

Instructions

- Mix the gram flour with the buttermilk to make a paste (make sure that no lumps are formed).
- Add all the other ingredients.
- Cover it with the lid in a glass container and put in microwave for 5 min.
- Take out from the microwave, stir the mix again and put it in the microwave again for 3 minutes.
- Right away, spread on clean kitchen counter.
- After 15 minutes, rolls it to form long cylinders.
- Make even pieces and temper it with oil, mustard, sesame seeds and red chilli powder.
- Garnish it with fresh cilantro.

Tofu Wraps

Prep Time: 10 mins

Cooking Time: 15 mins

Serves: 4

Ingredients

For the filling:

400gms extra firm or firm tofu (grated)

2 tsp red chilli powder

2 tsp salt

2 tsp cumin-coriander powder (dhana-jeeru)

1/2 tsp turmeric powder

For the Wrap:

2 cups plain whole wheat flour

salt for making dough

oil for making dough

water for making dough

For the paste:

2 tbsp vinegar

1/2 tsp red chilli powder

1/2 tsp chaat masala

Instructions

- Knead the dough as you would make for rotis, using salt, oil and water, and keep aside.
- Heat 2 tsp oil on medium flame in a frying pan for a few seconds
- Add the red pepper, cumin-coriander and turmeric powder
- Add the grated tofu and stir without making lumps.
- Add salt to taste and take off the heat

To serve: Make the rotis on a non-stick pan using little oil - take it off the flame, spread the vinegar paste - add 3 tbsp of the tofu mixture - roll it like a wrap

- Heat again on the non-stick pan for 30 seconds
- Cut into half and serve.

Israeli Couscous Khichadi with Peanuts

Prep Time: 15 mins

Cooking Time: 15 mins

Serves: 3 - 4

Ingredients

1 cup uncooked Israeli Couscous
(Pearl Couscous or Mograbiah)

1 tbsp oil

1/2 tsp cumin seeds

1/2 cup roasted peanuts, crushed lightly

1 tbsp lemon juice

1 tsp red crushed pepper (chilli flakes)

salt

sugar

lemon juice to taste

Instructions

- Heat oil in a large nonstick skillet. Add couscous.
- Stir the couscous on low heat till it turns color and becomes light brown.
- Add 2 cups water. Bring to a boil.
- Reduce heat, cover the skillet and simmer till all the water is absorbed, 5-7 minutes. (adjust water quantity accordingly so couscous is not mushy).
- Spread it on a wide plate and let it cool completely.
- In a nonstick pan, heat the oil and add cumin seeds.
- When they start to crackle add red chilli flakes, peanuts, the cooked Israeli couscous, lemon juice, sugar and salt.
- Stir well. Turn off heat. Adjust lemon juice, salt and sugar according to taste.

Note: If Israeli couscous is not available you can use any small sized pasta available. Cook al dente and proceed as above.

Oats Dosa

Ingredients

1 cup basmati rice
1 cup urad dal
1 cup rolled oats
water to soak

Instructions

- Wash the dal and rice thoroughly.
- Soak them together for about 8 hrs.
- Soak the rolled oats in little water in separate bowl.
- When ready to grind, you can grind them together and then leave it for fermentation. (It will ferment faster due to the oats).
- When ready prepare it like normal dosas (due to oats it uses very little oil) and relish with sambar and your favorite coconut chutney.

Prep Time: 8-10 hrs, Cooking Time: 5 mins

Serves: 4-6

Dahi Idli

Ingredients

1 cup whisked yogurt
1½ cup idli cubes
½ tsp powdered sugar
salt to taste
2 tsp ghee
1 tsp mustard seeds
1 tsp cumin seeds
3 round red chillies (boriya mirch) or long dry red chillies
1/4 tsp asafoetida

Instructions

- Combine the yogurt, powdered sugar, ¼ cup of water and salt in a bowl and mix well. Keep aside.
- Heat the ghee in a small pan and add the mustard and cumin seeds.
- When the seeds crackle, add the round red chillies, and asafoetida and sauté on a medium flame for a few seconds.
- Pour this over the curds mixture and mix well.
- Arrange the idlis on a serving plate, pour the curd mixture evenly over it. Serve immediately.

Prep Time: 20 mins, Cooking Time: 5-10 mins

Serves: 2

Sooji and Vermicelli Idli

Prep Time: 15 mins

Cooking Time: 30 mins

Serves: 4

Ingredients

- 1 cup sooji (semolina)
- 2 cups broken vermicelli (preferably roasted)
- 2 tbsp cashew nuts, broken into small pieces
- 1 cup beaten fresh yogurt
- 4 tbsp of oil
- 1 tbsp fruit salt (eno)

For tempering:

- 2 tsp urad dal (black gram dal)
- 1/4 tsp red crushed pepper
- 1/8 tsp asafoetida (hing)
- 1 tbsp oil

Instructions

- Heat 2 tbsp of oil in a broad vessel and fry the cashews nuts until golden. Remove and set aside.
- In the same oil, fry the sooji on a low heat until golden brown in color. Remove and keep aside.
- In the same vessel, add the remaining oil and roast the vermicelli until golden brown in color. (If the vermicelli is 'roasted', it will take very less time).
- Mix the sooji, vermicelli, cashew nuts, yogurt, salt and enough water to form a batter of a dropping consistency. Keep aside.
- Heat the oil in a small pan and fry the urad dal in it until it begins to crackle.
- Add the red crushed pepper and asafoetida.
- Add this mixture to the idli batter. Mix well.
- Add the fruit salt, sprinkle little water over it and mix gently.
- Prepare the idlis by filling the batter in the cavities of a greased idli vessel and steam them for approximately 12 minutes.
- Serve hot with coconut chutney.

Note: For Non-Tithi version, you can substitute red crushed pepper with 4-5 finely chopped green chilies.

Instant idlis that do not require any fermentation.

Medu Vada

Prep Time: 15 mins plus 2 hrs soaking time

Cooking Time: 30 mins

Serves: 4 (8 vadas)

Ingredients

1 cup urad dal (split black lentils)

5-6 peppercorns

1/4 tsp ginger powder (soonth powder)

salt to taste

coconut oil or any other refined oil for deep-frying

Instructions

- Clean, wash and soak the urad dal in enough water for at least 2 hours.
- Drain, add the pepper and ginger powder and blend in a mixer to a smooth batter, adding little water.
- Add the salt and mix well and divide the mixture into 8 equal portions. Keep aside.
- Wet your hand.
- Take a portion of the mixture in your hand.
- Flatten it slightly into a shape of a vada and make a hole in the center with your thumb (wet it if needed) as in a donut.
- Heat oil in a medium to large frying pan over moderate heat; carefully drop the vadas in hot oil. Depending on the size of the pan, you can drop 4-5 vadas.
- Deep fry the vadas till both sides turn golden brown in color.
- Repeat with rest of the vadas.
- Drain on absorbent paper. Serve hot with coconut chutney and sambhar.

Note: (Non Tithi version: In step 2, you can add 3 green chillies and 5-6 curry leaves).

Coconut Chutney (Tithi)

Ingredients

1 cup dry coconut flakes
3/4 cup roasted channa dal (dalia dal)
2-3 dry red chillies
milk or yogurt - warm it and then use it
salt to taste

Instructions

- Grind the dalia dal and then set it aside.
- Grind the dry coconut and red chillies.
- Add the milk or yogurt to the ground dal, coconut and red chilli mix and blend the mix well.
- Add salt to taste. Mix it all.

For the tempering:

- Heat oil, add urad dal, mustard seeds. when it crackles, add dry red chillies and a pinch of asafoetida.
- Pour the tempering on the chutney.

Note: warm the yogurt prior to using

Coconut Chutney

Ingredients

1 bowl coconut fresh/frozen
3/4 bowl daariya ni dal
3/4 bowl cilantro
2-3 green chillies
yogurt/lemon juice - if you use yogurt then warm it up and then use
pinch of soonth powder (optional)
salt to taste

Instructions

- Mix all the ingredients in a blender except for the yogurt.
- Blend it and add water as needed
- Add yogurt or lemon juice at the end and then blend a little once more

For the tempering:

- Oil, Cumin seeds, Urad Dal, Curry Leaves and Mustard seeds (optional)
- Pour the tempering on the chutney.

Note: warm the yogurt prior to using

Sambhar

Prep Time: 15 mins

Cooking Time: 20 mins

Serves: 4

Ingredients

1 cup toor dal
2 tbsp sambhar masala or sambhar paste (MTR brand)
2-3 red whole chillies
1 tsp fenugreek (methi) seeds
1/2 tsp red chilli powder
1/4 tsp turmeric powder
1/2 tsp of cumin-coriander powder
pinch of asafoetida
1/4 tsp mustard seeds
salt as per taste
2-3 pieces of tamarind or 3-4 whole kokum
1 tbsp of oil

Instructions

- Wash toor dal and pressure cook it with fenugreek seeds.
- Blend it with the hand blender to a thin-puree like consistency.
- Heat oil in a vessel and add mustard seeds and urad dal allowing it to crackle and urad dal to turn golden yellow.
- Add aesafetida, red chilli powder, cumin-coriander powder, turmeric powder and MTR sambhar powder or paste.
- Add the dal to this right away.
- Add salt, tamarind or kokum and let it cook (simmer) for 15-20 minutes until it taste like perfect Sambhar.

Tip: Serve hot with Idlis/ Dosas/ Medu vada.

Lemon Rice

Prep Time: 45 mins, including soaking time

Cook Time: 25 mins

Serves: 2

Ingredients

1 cup basmati rice (full grain rice)

3 cups water

Salt to taste

For Tempering:

1 tbsp ghee or oil

2 tbsp whole peanuts

1/2 tbsp cumin seeds (jeera)

2 dried guajillo chilies

1/4 tsp turmeric powder (haldi)

1 tsp urad dal

1 tsp chana dal

1/2 cup lemon juice

Instructions

- Wash 1 cup of rice with water.
- Soak it for 30-45 minutes and then cook it in such a way that the grains of rice are separated and don't stick to each other. Steamed Rice is ready.
- Let it cool down, so it is dry and rice grains remain separated.
- Heat ghee in a pan and add jeera, urad dal, chana dal and peanuts.
- Roast till golden and crisp.
- Add chillies, turmeric powder and steam rice to it.
- Add salt and lemon juice and mix them gently.

Tip: Serve hot with yogurt (curd) or pickle.

Note: Non-Tithi Variation: You can use split green chillies in place of dried guajillo chillies and add curry leaves for tempering. Garnish with chopped coriander.

Bise Bela Rice

Prep Time: 10 mins

Cooking Time: 25 mins

Serves: 6

Ingredients

To Be Ground to a Paste:

1 tsp sesame seeds (til)
1/2 tsp fenugreek (methi) seeds
1 tsp cumin seeds (jeera)
1 tsp coriander (dhania) seeds
few black peppercorns (kalimirch)
1/2 cup dry coconut
2 whole dry Kashmiri red chillies

Other Ingredients:

1 ½ cups rice
1 cup toor dal
1 ½ tbsp tamarind (imli) pulp
1 tbsp sambhar masala or MTR
Bisibela rice Masala
1 tsp. chilli powder
1/2 tsp turmeric powder
salt to taste

For Tempering:

1 tsp mustard seeds
pinch of asafeotida(hing)

Instructions

- Pressure cook the dal and keep aside. Make sure the dal is not overcooked.
- Heat 1 tbsp ghee in a deep pan, add the grounded paste and sauté for 4 minutes.
- Add the tamarind pulp, sambhar masala, chilli powder, turmeric powder and salt and mix well.
- Add the washed rice, cooked dal and 5-6 cups of water, mix well and cook till the rice is cooked.
- For tempering, heat some oil and add the mustard seeds.
- When the seeds crackle, add the asafoetida and remove from the flame and pour over the rice.
- Serve hot with papads.

Note: Non Tithi Version:

In step 4, you can add 100 gms chopped mixed vegetables (green beans, cauliflower, peas) and

In step 5, you can add curry leaves once the mustard leaves start to crackle.

Tamarind Rice

Prep Time: 15 mins

Cooking Time: 10 mins

Serves: 4

Ingredients

To be ground into a powder:

1 ½ tsp chana dal

1 ½ tsp urad dal

1 ½ tsp coriander seeds

3 to 4 whole dry Kashmiri red chillies, broken into pieces

2 tsp sesame seeds

For tempering:

1 tbsp coconut oil or any other refined oil

1 tsp chana dal

1 tsp urad dal

½ cup peanuts

pinch of asafoetida

¼ tsp turmeric powder

Other:

½ cup tamarind pulp

2 ½ cups cooked rice

salt to taste

lemon juice to taste

red chilli powder to taste as per preferred spice level

Instructions

- Heat a small pan, add all the ingredients, and dry roast on a slow flame for 5 minutes or till they turn golden brown in color, while stirring continuously. Keep aside.
- When cool, blend in a mixer to a fine powder. Keep aside.
- Heat the oil in a kadhai, add the peanuts and sauté on a slow flame for 4 to 5 minutes or till they turn light pink in color while stirring continuously.
- Add the channa dal, urad dal, asafoetida and turmeric powder, and mix well.
- Sauté on a medium flame for a minute, while stirring continuously.
- Add the tamarind pulp, mix well and cook on a medium flame for 2 minutes or till the mixture thickens.
- Add the prepared masala, rice and salt and toss gently.
- Add lemon juice and chilli powder as needed as per taste.
- Serve hot- plain or with yogurt .

Gatte ki Subzi

Prep Time: 15 mins

Cooking Time: 45 mins

Serves: 4

Ingredients

2 cups chickpea flour (gram flour / besan)

3 tbsp of oil

1/4 tsp turmeric powder

1/4 tsp cumin-coriander powder (dhana-jeera)

1/4 tsp red chilli powder

pinch of asafoetida

salt to taste

1/3 cup water to make a dough

6 cups water

For Gravy

2 tbsp of oil

1 tsp cumin seeds

1/2 tsp turmeric powder

1/4 tsp red chilli powder

1/2 tsp cumin-coriander powder (dhana-jeera)

salt and asafoetida to taste

1 cup yogurt to be warmed up (add more or less as per your taste)

2 cups of water (add more or less as per the consistency you like)

For Seasoning

4 tbsp oil. 1/2 tsp cumin seeds, a pinch of asafoetida

Instructions

For Gatta

- Mix all the ingredients for Gatta in a mixing bowl and gather into a soft dough, adding a little water if needed. At this point the dough will be a bit sticky; wetting your fingers with oil or water will help.
- Divide the dough into six parts and roll each one between your palms into a 6- inch long cylinders and $\frac{3}{4}$ inch in diameter. If it sticks to your palms, apply a little oil before rolling.
- Bring 6 cups of water to a boil in a pot. Gently drop the rolled dough cylinders into the boiling water. Boil for 10-15 minutes until they begin to float up to the surface. Stir gently to prevent them from sticking to each other.
- Remove them from the water and let them cool.
- Slice the logs into approx. $\frac{1}{2}$ inch pieces. Set them aside.

For the Gravy:

- Beat the yogurt, add salt and turmeric powder.
- Smash some gattas with your hand and add to the yogurt. This will give thickness to the gravy.
- Mix everything well and then add water slowly as per the consistency you want. Bring this whole mixture to a boil.
- Add the prepared gattas to the mixture and cook on low-medium heat for 10-12 mins.

For Tempering:

- Take a pan and heat the oil.
- Once the oil is hot, add cumin seeds. As the cumin seeds starts to crack, add asafoetida.
- Switch off the gas and now add red chili powder.
- Pour little water in this mixture, and immediately pour this seasoning over the Gatta Yogurt gravy.

Note: Take care the seasoning does not burn. This is done towards the end so the seasoning looks decorative when it floats over the yogurt gravy.

Puran Poli (Tithi)

Serves: 2

Ingredients

Ingredients:

1½ cup toor dal

1/4 cup jaggery (gud)

1/2 tsp. cardamom (elaichi) powder

1/4 tsp freshly ground nutmeg

For Roti:

1/2 cup wheat flour

1 tsp oil

salt to taste

ghee for frying

Instructions

For Roti:

- Mix flour, salt and oil and knead it into a soft dough using water. Divide the dough in two equal balls.

For Stuffing:

- Wash toor dal and pressure cook it for 3-4 whistles.
- Take the mashed dal and add grated jaggery and elaichi powder to it.
- Microwave it for 4-5 mins (with intermittent mixing) till all water is absorbed and stuffing becomes dry.
- Mix the nutmeg powder to the stuffing

To make Puran Poli:

- Roll out dough ball into small chapatti and add 1 tbsp. stuffing in it.
- Cover the mixture by drawing up the edges towards the center.
- Roll out the ball into a round paratha as large as a saucer.
- Heat a tawa and place the paratha on it.
- Cook the paratha adding ghee till golden brown on both sides.
- Repeat the procedure with remaining dough balls and stuffing.
- Serve hot.

Papad nu Shaak

Prep Time: 5 mins

Cooking Time: 10 mins

Serves: 2

Ingredients

3 moong papad (mug na papad)
1 tsp oil
1/2 tsp mustard (rai) seeds
1/2 tsp cumin (jeera) seeds
1/2 tsp fenugreek (methi) seeds
1 cup water
1/2 tsp red chili powder
1/2 tsp cumin coriander (dhaniya- jeera) powder
salt to taste

Instructions

- Heat oil in a pan and add mustard seeds and methi seeds to it.
- When it starts crackling add cumin seeds, water, red chilli powder, coriander-cumin and salt to taste.
- Once water starts boiling, add pieces of papad and let it cook for a minute or two (until papad absorbs almost all water).
- Remove from the flame and serve hot with roti.

Panchvati Dal - Gujarati style

Prep Time: 10 mins

Cooking Time: 20 mins

Serves: 4-6

Ingredients

1/4 cup moong dal
1/4 cup masoor dal
1/4 cup tur dal
1/4 cup urad dal
1/4 cup chana dal
1 tsp garam masala
1/4 tsp turmeric powder
1/4 tsp red chilli powder
pinch of dry ginger powder (soonth)
freshly squeezed lemon juice
salt to taste

For the seasoning

1 tbsp ghee (or canola oil)
1/2 tsp mustard seeds
1 tsp cumin seeds
2-3 dried red chillies
pinch of asafoetida

Instructions

- Mix all of the dals, wash them gently and soak for 30-45 minutes.
- Add some water & cook it in pressure cooker for up to 2 whistles. Keep aside.
- Heat oil, add mustard seeds and let it splutter, then add cumin seeds, red chillies, and asafoetida.
- Now add ginger powder.
- Add boiled dals, salt, turmeric, red chilli powder, garam masala, and bring it to one quick boil.
- Finally add freshly squeezed lemon juice.
- Enjoy this multi-legume dal with steamed basmati rice /roti/paratha/naan.

(For Non Tithi version, you can add chopped tomatoes along with ginger powder in step 4 and let it cook for a few minutes. Garnish it with finely chopped cilantro in step 6)

Fada Khichadi

Prep Time: 10 mins

Cooking Time: 20-25 mins

Serves: 4

Ingredients

1 cup broken wheat (gehun ka fada)

1/4 cup rice

1/4 cup split pigeon peas

1/4 cup split green beans without skin

1/4 cup black eyed beans (white)

1/4 tsp turmeric powder

4 cups water

salt to taste

FOR THE TEMPERING

1 tsp red chilli powder

1 tbsp carom seeds

3-4 red dried chilies (boria marcha)

3-4 black peppercorns

3-4 cloves

2 cinnamon sticks

1/4 tsp asafoetida

3 tbsp ghee or oil

Instructions

- Separately wash the rice, beans and grains thoroughly. Drain and keep aside.
- In a pan, bring water to a boil. Add the rice, beans, grains, salt and turmeric powder. Mix well.
- On a low flame, melt ghee in a ladle. Add carom seeds, red chillies, cinnamon, cloves, peppercorns, and asafoetida. Add tempering to the grains. Stir well.
- Pressure cook up to 4 whistles. Toss khichdi. Serve hot.
- Tastes delicious with fresh curds and methi ka masala.

(Non Tithi Version: You can add 4 slit green chillies and curry leaves for tempering in step 3 and garnish with freshly chopped cilantro)

Biranj

Prep Time: 30 mins for soaking

Cooking Time: 25 mins

Serves: 4

Ingredients

1 cup uncooked rice
2 cups water (for boiling)
3 cinnamon sticks
4 cloves
1/2 cup sugar
pinch of saffron paste
pinch of cardamom powder
pinch of nutmeg powder
1 tablespoon ghee

Instructions

- Wash rice thoroughly. Soak it for 30 minutes. Drain and keep aside.
- In a pan, melt ghee on a low flame. Add cinnamon and cloves. As they crackle, add rice. Gently stir for 5 minutes. Add water. Cook.
- To par boiled rice, add sugar, saffron paste, cardamom and nutmeg powders.
- Simmer and stir till the sugar dissolves.
- Cover. Cook for 13-15 minutes till the rice is tender.
- Garnish and serve hot.

Ragda Patties (Common for Tithi and Regular)

Prep Time: 15 mins

Cooking Time: 30 mins

Serves: 2-3

Ingredients

For Patties (For Tithi)

1 cup sooji (rawa)

2 cups water

1/4 tsp red crushed pepper or 1 tsp red chilly sambal sauce

1/2 tsp garam masala Powder

salt to Taste

pinch of sugar

1/4 tsp of lemon juice

Oil for shallow frying

For Patties (Non-Tithi/Regular)

3 raw bananas

1 green chilly (finely chopped)

1 tsp garam masala powder

1 tbsp cilantro (finely chopped)

salt to taste

oil for shallow frying

1/2 tsp turmeric powder

Cont'd next page

Instructions

For Tamarind Water:

- Soak around 50 gms (1 tbsp) of tamarind in a cup of water for half an hour (alternatively, microwave it for 2 minutes) just to soften the tamarind.
- Squeeze out the pulp of tamarind into the water and strain it. Residual water is tamarind water ready to use.

Patties (Tithi Version)

- Add all ingredients to the water except sooji (rawa) and bring it to a boil. Let it simmer for 5 minutes.
- Add the sooji in it. Mix it well to avoid lumps. Turn off the gas.
- Once cool, divide the stuffing in 8-10 parts (depending on the preferred size of the pattis) and make each part into a ball and press them flat to shape it into a pattis.

Patties (Non-Tithi/Regular)

- Boil bananas into a pressure cooker for 3 whistles and let it cool down.
- Remove the skin and mash boiled bananas into a bowl.
- Add green chillies salt, cilantro, and garam masala powder. Mix all the ingredients very well.
- Divide the stuffing into six parts and make each part into a ball and press them flat to shape it into a patties.
- Heat the tawa and shallow fry the patties adding oil till it is golden brown from both the sides

Ragda Patties (Common for Tithi and Regular) con'td from prior page

Ingredients

For Ragda: (Common for Tithi and Regular)

1 cup dry white peas (Vatana)

1 tbsp oil

1/2 tsp mustard seeds

1/2 tsp cumin seeds

1/2 tsp asafoetida

1 tbsp tamarind water*

1 tsp jaggery

salt to taste

1 tsp Red chilli powder

1/2 tsp turmeric powder

For Serving:

red pepper chutney (or Green chutney for Non-Tithi/Regular)

sweet chutney

thin sev

chopped cilantro (for Non-Tithi)

chaat masala

Instructions

Ragda (Common for Tithi and Regular)

- Wash and soak dried white vatana for 8-10 hours.
- Boil them in a pressure cooker adding salt (around 4-5 whistles). Check if vatana is boiled properly or else pressure cook it for some more time.
- Drain all the water from the vatana and collect it in a different bowl.
- Heat oil in a pan and add mustard seeds and cumin seeds.
- Once they start to crackle, add asafoetida, boiled vatana, tamarind water, jaggery, salt, turmeric and red chilli powder.
- Mix it well; add drained water as needed to make it to a saucy consistency. Bring the mixture to a boil and remove it from the flame.

Serving:

- Place three pattis in a bowl and pour two tbsp of ragda on it.
- Add chutneys, sev and chopped cilantro.
- Sprinkle chaat masala and serve hot.

Paneer Tikka Kathi Rolls (Tithi)

Prep Time: 15 mins

Cooking Time: 5 mins

Makes: 4 rolls

Ingredients

4 whole wheat chapatis
red chutney (for Tithi)
oil for cooking

For paneer tikkas

1 cup paneer (cottage cheese), cut into 50 mm. (2") cubes
1/4 cup thick yogurt
1/4 tsp dried ginger (soonth) powder
1 tsp chilli powder
1/2 tsp garam masala
1 tbsp all purpose flour (maida)
2 tbsp oil
salt to taste

Instructions

For the paneer tikkas:

- Combine the yogurt, dry ginger powder, chilli powder, garam masala, plain flour, salt and 1 tbsp of oil and mix well to prepare a marinade.
- Add the paneer pieces to it mix gently and keep aside to marinate for 8-10 minutes.
- Heat 1 tbsp of oil on a non-stick griddle and sauté the paneer tikkas on all sides till they are lightly brown (approximately 4 to 5 minutes). Keep aside.

How to proceed

- Apply 1 tbsp of red chutney on each chapati.
- Put the paneer tikka filling equally in the center of each chappatis and roll up tightly.
- When you want to serve, cook the rolls on a hot griddle using little oil.
- Cut into 50 mm. (2") long
- Serve hot.

Tip: Chutney should be thick for spreading

Paneer Makhani

Prep Time: 10 mins

Cooking Time: 15-20 mins

Serves: 4

Ingredients

1 cup paneer* (cottage cheese)
cut into $\frac{1}{2}$ inch cubes

3/4 cup yogurt

1 tsp salt

1 tsp sugar

1/2 cup cashews

5 red chillies

2 green cardamoms

1/2 inch stick cinnamon

2 cloves

1 tsp ginger powder (soonth)

4 tbsp oil

Instructions

- Blend yogurt with salt, sugar and one red chilli to a smooth paste.
- Make a paste of cashews and three chillies and set aside. Chop one chilli and set it aside.
- Heat $\frac{1}{2}$ tbsp oil in a non-stick pan.
- Add paneer and sauté for three minutes and sprinkle salt on it. Remove and keep aside.
- Heat remaining oil in a non-stick pan.
- Add cardamoms, cinnamon, cloves and ginger powder and sauté for a minute.
- Add cashew-chilli paste and stir on low heat for two minutes.
- Add yogurt-chilli paste and keep stirring till the mixture thickens.
- Add salt, chopped chilli and cover and cook for a minute. Add the paneer and keep stirring slowly.
- Remove and serve hot with puris or parathas.

**refer to Basic Recipe section for fresh homemade paneer*

Khoya Kaju

Prep Time: 10 mins

Cooking Time: 20 mins

Serves: 4

Ingredients

- 1/2 cup cashews
- 1 cup makhana
- 1 tsp ginger powder (soonth)
- 1 cup heavy whipping cream or 2 cups whole milk
- salt to taste
- 1 tsp sugar
- 1 tsp ghee
- For Grinding:**
 - 1 cup makhana
 - 1/2 cup peanuts
 - 4 red chillies (adjust as per spice level)
 - 1 cup milk

Instructions

- Mix and boil the ingredients for grinding for about 5 minutes.
- Let it cool and then grind to a fine paste.
- In a non-stick pan warm ghee.
- Add cashews, makhana and roast till light pink in color. (Keep the flame low otherwise cashews will burn)
- Add the peanut paste, ginger powder, salt, sugar and cream/milk.
- Boil for few minutes stirring occasionally. Adjust the consistency of the curry by adding more milk if required.
- Serve hot with parathas.

Variation:

- You can substitute makhana in the actual curry with boiled green vatana (kathol) with some garam masala and make peas-kaju curry.
- For non-tithi you can use green chillies instead of red and garnish with fresh chopped cilantro.

Rajma Cheese Parotha

Prep Time: 15 mins plus 5 hrs soaking

Cooking Time: 20 mins

Makes: 4

Ingredients

1 cup of whole wheat flour
1 tbsp oil
salt
1/4 cup of red kidney beans (rajma) soaked for 5 hours
1 tsp lemon juice
1/4 tsp turmeric powder (haldi)
1 red chili powder(according to spice level)
1 tsp cumin-coriander powder
1 tbsp garam masala
1 tsp oil
salt to taste
4 tbsp grated cheese

Instructions

Dough—Procedure:

- Combine all the ingredients and knead into a soft dough using enough water.
- Divide the dough into 4 equal portions.
- Roll out each portion into a 200 mm. (8") diameter circular chapati.
- Cook each chapati lightly on both sides on a hot tava (griddle) and keep aside.

Rajma Filling—Procedure:

- Drain the rajma, add 2 cups of water and pressure cook for 4 to 5 whistles till the rajma is overcooked.
- Drain any excess liquid and keep aside.
- Heat the oil in a pan
- Add turmeric powder, chili powder, coriander powder, garam masala then add drained rajma, mix it well.
- Add salt and lemon juice and continue cooking till the mixture is dry.
- Keep aside to cool slightly. Divide into 4 equal portions.

How to Proceed:

- Place one chappati on a dry surface and spread one portion of the rajma on half of the chappati and sprinkle cheese on the filling.
- Now fold the chappati and seal the edges with a little water.
- Cook on both sides, using a little oil till the parathas are golden brown.
- Serve hot.

White Baked Pasta

Prep Time: 10 mins

Cooking Time: 20 mins

Serves: 4

Ingredients

16 oz pasta of your choice

red crushed pepper (chilli flakes)
(optional)

grated cheese or paneer for
garnishing (optional)

salt to taste

black pepper to taste

Instructions

- Boil pasta as per package instructions.
- While pasta are boiling, in a saucepan prepare the white sauce*
- Drain the pasta.
- Saute the pasta for 3-4 minutes in olive oil. Add salt (if desired), black pepper and red crushed pepper as per taste.
- In baking dish, pour a layer of some white sauce, add pasta and then top it with a layer of remaining white sauce.
- Sprinkle some grated cheese or paneer and bake for 10 minutes at 350F.
- If you do not have time to bake, you can just mix the sauce with the pasta and cook for 5 minutes stirring continuously.

* refer to the Basic Recipe section for the White Sauce recipe

Variations:

If using noodles, keep the sauce little thin.

If making Mac and Cheese you can add little turmeric to the sauce to give the color.

For cheese, you can use the homemade cheese/vegan cheese.

Bean Burrito

Prep Time: 10 minutes plus extra for soaking the beans

Cooking Time: 15 mins

Serves: 2

Ingredients

1 cup boiled black, pinto or red kidney (rajma) beans

1/2 tsp oil

Grated homemade cheese or paneer for garnishing (optional)

Taco Seasoning Mix (20 servings of 1 ounce):

2 tbsp chilli powder

1/2 tsp crushed red pepper flakes

1 tsp paprika

1 tbsp ground cumin

2 tsp sea salt

2 tsp black pepper

Mix all the above and store in an airtight container.

Tortillas:

1/2 cup all purpose flour (maida) or wheat flour

1/4 cup milk

salt to taste

Instructions

For Tortilla:

- Mix all the ingredients and knead to soft dough.
- Divide into 4 equal balls and flatten it to 4 tortillas.
- Roast individual tortilla very lightly from both side on hot griddle and keep aside.

For Beans:

- Take oil in a pan, add beans, salt and 1 tbsp taco seasoning (adjust as per taste), boil and keep aside.

How to proceed:

- Slightly roast the tortillas on a skillet.
- Add beans and grated paneer/cheese.
- Roll the tortilla in a tight roll and cut it in halves.
- Enjoy with Red Hot sauce!

Mexican Black Bean soup

Prep Time: 10 mins plus 5 hrs soaking time

Cooking Time: 35 mins

Serves: 4

Ingredients

1 cup black beans
1 cup red kidney beans
2 tbsp olive oil
2 tsp cumin-coriander powder (dhana-jeeru)
2 tsp red chilli powder/cayenne pepper
1 tsp red pepper flakes
salt to taste
black pepper to taste

Instructions

- Wash and soak the beans for 5 hours (in the morning)
- After 5 hours, cook them in a pressure cooker with 4 cups water, until they are cooked
- In a medium saucepan, add the olive oil and heat on medium-high flame
- Add the cumin-coriander powder, red chilli powder, red pepper flakes, black pepper
- Immediately add the bean with the water
- Add salt to taste
- Stir and bring the mixture to a boil
- Reduce heat and let it cook for about 20 mins on low flame (covered)
- Remove from heat and serve with a dollop of sour cream on top



IndianKhana

Rava Dhokla

Prep Time: 10 mins

Cook Time: 10-12 mins

Serves: 2

Ingredients

1 cup sooji (semolina/rava)
3/4 cup dahi (yogurt) preferably sour
1 cup water (not hot)
salt to taste
1/2 cup chopped cilantro
1 tbsp oil
1/4 tsp eno (fruit salt)
pinch of baking soda
red chilli powder or black pepper

For Seasoning:

2 tsp oil
1 tsp mustard seeds
1 tsp cumin seeds
1 green chilli (silt)
1 tsp sesame seeds

Instructions

- Mix sooji with yogurt, add salt, green chilli, coriander, oil and water to make a smooth batter
- Grease the steel trays of dhokla maker with oil. Boil around an inch of water in dhokla maker.
- Add ENO and baking soda to the above mix, stir and immediately add mix to the greased trays.
- Sprinkle red chilli powder or black pepper powder on the mix (optional).
- Steam on medium flame for 10-12 mins. Check with toothpick if dhokla is steamed (toothpick should come out clean).

For Seasoning:

- Heat oil in a pan, add mustard seeds, cumin seeds, green chilli, sesame seeds.
- Sprinkle chopped coriander on steamed dhoklas and pour the seasoning on it.

Note: Serve hot with green chutney or tomato ketchup.

Capsicum Rings

Prep Time: 20 mins

Cooking Time: 20 mins

Make: 6-8 rings:

Ingredients

2 medium-large size bell peppers
1 cup mashed banana (cooking bananas)
1/2 cup chopped cabbage
1/2 cup chopped bell pepper
5-6 green chillies, finely chopped
2 tbsp cilantro, finely chopped
6 tbsp finely chopped mint (phudina)
1 cup grated paneer (optional)
1/4 tsp black salt (sanchal powder)
1/2 tsp chaat masala
1/2 cup bread crumbs
2 tbsp corn flour
2 tsp oil for sauté of vegetables
oil for shallow frying
salt to taste

Instructions

- Cut the stems of the capsicum and de-seed them.
- Cut them into 10 mm. thick rings and keep aside.
- In 2 tsp of hot oil, sauté for 2 minutes - green chillies, cabbage, chopped bell pepper and paneer.
- Add a little salt and keep it aside.
- Combine cilantro, black salt, chaat masala, sauteed vegetables and bread crumbs to mashed bananas and make the mixture.
- Stuff this mixture in the capsicum rings, pressing tightly. Press each rings between your palms to make sure the stuffing doesn't fall off.
- Rub the ring very lightly into corn flour.
- In a shallow non stick pan, heat 2-3 tbsp. of oil and shallow fry the rings until golden brown on both sides.
- Sprinkle chaat masala (optional) before serving.

Hara Bhara Kebab

Prep Time: 20 mins plus 1 hr soaking time

Cooking Time: 30 mins

Makes: 12 kebabs

Ingredients

1/4 cup channa dal
1 tbsp finely chopped green chillies
1 cup blanched baby kale
1/2 cup boiled green peas
1/2 cup grated paneer (cottage cheese)
1 tsp chat masala
1/4 tsp garam masala
salt to taste
1/2 cup plain flour (maida) dissolved with 1/3 cup water
1/4 cup bread crumbs for the mixture
1/2 cup bread crumbs mixed with 1/2 cup finely crushed corn flakes cereal (for rolling the kebabs)
oil for deep-frying

Instructions

- Clean, wash and soak the channa dal for 1 hour and drain.
- Pressure cook the channa dal, green chilies and 1/2 cup of water.
- Drain and crush in food processor with the green peas.
- Add the baby kale and run the processor for 1 - 2 minutes more.
- Transfer into a bowl and add the paneer, salt, garam masala, chat masala and 1/4 cup bread crumbs, mix well.
- Divide into 12 equal portions and flatten.
- Dip each kebab into the prepared flour- water paste and roll in bread crumbs and corn flakes cereal mixture.
- Deep fry or pan fry.

Crusty Raw Banana Wedges

Prep Time: 15 mins

Cooking Time: 15 mins

Serves: 4

Ingredients

4 peeled raw bananas

1 tsp red chilli powder

1 tsp castor sugar

salt to taste

For the batter:

1/2 cup plain flour (maida)

2 tbsp cornflour

1/2 tsp green chilli paste

salt to taste

Other ingredients:

finely crushed corn flakes for coating

oil for deep-frying

Instructions

- Slit the bananas into half and cut each half into 3 wedges.
- Mix bananas with chilli powder, sugar and salt and steam for 5 minutes in a steamer. Leave aside to cool.
- Mix all the ingredients for the batter together with enough water to a thick paste.
- Dip the raw banana wedges in the batter, roll out in the finely crushed corn flakes and deep-fry in hot oil till crisp and golden brown.

Cheese Corn Fritters

Prep Time: 20 mins

Cooking Time: 15 – 20 mins

Makes: 8-10 fritters

Ingredients

For White Sauce : (makes 1 cup)

4 tbsp margarine

5 tbsp plain flour (maida)

1 cup milk

For The Batter:

1/2 cup plain flour (maida)

1/2 cup water

salt to taste

Other Ingredients:

1 cup cooked and semi crushed corn

1 cup cooked rice

1 cup white sauce

1/2 cup chopped cilantro

1 tsp finely chopped green chillies

2 tbsp shredded cheese

salt to taste

bread crumbs for coating

oil for deep frying

Instructions

White Sauce:

- Heat the margarine in a non-stick pan, add the plain flour and sauté for a minute.
- Add the milk, while stirring continuously, and cook till the sauce becomes thick.
- Remove from the flame and keep aside to cool.

For Fritters:

- Combine the corn, rice, prepared white sauce, coriander, green chillies, cheese and salt in a bowl and mix well.
- Make 10 equal portions and shape them into small round balls.
- Mix all the ingredients for the batter, dip the balls in the batter and roll them in the bread crumbs so that they are evenly coated from all the sides.
- Heat the oil and deep fry the balls till they turn golden brown and crisp from all the sides.
- Sprinkle Chaat Masala.
- Serve hot with tomato ketchup.

Paneer Bread Rolls

Prep Time: 20 mins

Cooking Time: 20 mins

Makes: 6 rolls

Ingredients

6 slices of bread

150 grams (1 cup crumbled) paneer

1/4 cup (finely chopped) bell pepper

1/4 cup green peas

2-3 tbsp finely chopped green cilantro

2 (finely chopped) green chillies

1 tsp chaat masala

1/4 tsp or as per taste salt

oil for frying

Instructions

- Crumble paneer. Preheat oil in a pan.
- When oil is sufficiently hot, add green peas and bell pepper and saute for 2-3 minutes.
- Add, green chilies, paneer, salt, chaat masala and saute for 2 minutes. Keep stirring constantly.
- Add cilantro. Turn off the flame. Stuffing is ready. Take out stuffing in a plate so that it cools down.
- Cut corners of a bread slice with help of knife. Likewise, prepare all bread slices.
- Take little amount water in a plate and dip one bread slice into it. Take out the bread slice immediately and place it over your palms. Now squeeze out the excess water from it with help of other hand. Place 2 to 2.5 tsp stuffing over the bread slice. Lift the slice from all sides and close the stuffing very nicely. Likewise, place stuffing in each bread slice, fold and make rolls. Now place them over a plate.
- Preheat oil in a pan. Take rolls and place them in oil for frying. Keep flipping the sides and fry until rolls turn golden brown in color. Take out fried bread rolls from the oil and place it over a plate with napkin paper. Similarly, fry rest of the bread rolls as well.
- Serve hot paneer bread rolls with green chutney or tomato sauce.

Tips: Dip the bread slice in water and take it out immediately. Place the stuffing over this bread slice and lift from all sides to seal the stuffing nicely. If not sealed then stuffing might spill out while frying. Oil for frying bread rolls should be aptly warm. If oil is not aptly warm then bread rolls can soak too much oil.

Paneer Tikki

Prep Time: 2-3 hrs

Cooking Time: 25 mins

Serves: 4

Ingredients

200 grams (7 oz), paneer - cut into 1 inch cubes

1/3 cup green bell pepper - cut into 1 inch pieces

1/3 cup red bell pepper - cut into 1 inch pieces

1/3 cup yellow pepper - cut into 1 inch pieces

1/3 cup tomato (pulp removed) - cut into 1 inch pieces, optional

Oil - few tbsp, for brushing the tikka

For the marinade: 1/2 cup thick hung yogurt, beaten (1 cup yogurt once you hang it and let the water drain out it will give 1/2 cup hung yogurt)

1/2 tsp corn flour

1 1/2 tsp red chili powder (for the red color use kashmiri chili powder)

Cont'd on next page

Instructions

To make hung yogurt:

- Take yogurt in muslin cloth, tie it and put it in the strainer. Keep a bowl or jug under it to collect excess water.
- Keep this in the fridge for about an hour and let all the water drain out. You will left with thick, hung yogurt in the cloth. 1 cup of yogurt will give 1/2 cup of thick yogurt.
- Take thick/hung curd in a bowl.
- Mix all spices (kashmiri red chili powder, cumin powder, coriander powder, chaat masala, garam masala, amchur powder, fennel powder, black pepper powder and kasuri methi) along with corn flour, salt and lemon juice. Mix it well.
- Cut veggies into 1 inch pieces and cube the paneer. Make sure that size of veggie and paneer pieces are same.
- Add it to the prepared marinade. All the pieces should be coated with marinade.
- Cover it and let paneer and veggie marinade be in the fridge for at least 2 hours. More the better.
- Arrange the paneer and veggies on the skewers. (If you are using wooden skewers, submerge in the water for 10-15 minutes before using.)
- At the time of using, wipe them using towel or paper napkin. If using metal skewers, no need to soak)

Cont'd on next page

Paneer Tikki (cont'd)

Ingredients

1/2 tsp cumin powder
1 tsp coriander powder
1/2 tsp garam masala
1/2 tsp fennel powder
1 tsp chaat masala
1 tsp amchur powder (dried mango powder)
1/4 tsp black pepper powder
1 tsp kasoori methi (dried fenugreek leaves)
salt to taste
1 ½ lemon juice

Instructions

Make paneer tikka in the oven:

- Pre-heat the oven to 350 degree F or 180 degree C for at least 10 minutes.
- Grease the foil or baking tray with oil (or spray it with nonstick cooking spray) thus tikka will not stick.
- Put the arranged skewer on the tray.
- Brush the generous amount of oil, flip the tikka and also apply on other side as well. Please be generous while using oil because paneer tends to dry out while baking in the oven, this oil will keep it moist
- Bake in the pre-heated oven for 10-12 minutes. Remove it, flip it and again brush with oil.
- Again bake it for 10-12 minutes or until the edges turn golden brown.
- Paneer tikka is ready to serve
- Alternatively, paneer tikka can be cooked on barbecue or just on griddle.

Vegetable Momos

Makes: 10- 12 momos

Ingredients

For Momos Wrapper:

½ cup all-purpose flour (maida)

1 tsp oil

salt to taste

For Stuffing:

1/2 cup finely chopped green peppers and cabbage

1/2 cup boiled chopped french beans, broccoli and babycorns

1 tbsp oil

1 tsp tomato ketchup

1 tsp dark soy sauce

red crushed pepper flakes to taste

black pepper powder to taste

oregano to taste

salt to taste

Instructions

For the Momo Wrapper:

- Sieve the flour and add oil and salt to it in a bowl.
- Add warm water gradually and knead the dough to soft dough. Keep aside for 30 minutes, covered with a damp muslin cloth.
- Divide the dough into 10-12 equal portions.
- Roll out each portion into around 75mm (3 inches) diameter circle to make a momo wrapper. Keep aside, covered with a damp muslin cloth.

For Stuffing:

- Heat oil in a pan and saute all the vegetables on high flame for 2 minutes.
- Add salt, pepper, chili flakes, oregano, soy sauce and tomato ketchup and mix well.
- Remove from the flame and keep it aside.

Preparation:

- Place a momo wrapper on a flat dry surface and put 1 tsp of the stuffing in the centre.
- Fold all the edges towards the center to give it a shape of a dumpling.
- Repeat with the remaining momo wrappers and stuffing to make more momos.
- Arrange the momos in a steamer plate and steam for 10 minutes. Serve hot.

Avocado Reuben

Prep Time: 10 mins

Makes: 1 sandwich

Ingredients

2 slices rye or pumpernickel bread
1 tsp of mustard (for spreading)
1 tsp of Thousand Island dressing (for spreading)
1/2 avocado, pitted, peeled, and mashed
 $\frac{1}{4}$ cup sauerkraut

Thousand Island Dressing

Makes: 2 cups

1 cup vegan mayonnaise
1/3 cup Jain ketchup
1/4 tsp salt
3 tbsp sweet pickle relish
2 tbsp minced stuffed green olives
• Blend the ingredients thoroughly in a mixing bowl or blender.

Instructions

- Spread one slice of bread with some mustard, the other slice with Thousand Island dressing.
- Place the bread slices, dry side down, in a lightly oiled skillet. Top one slice with avocado, and the other with sauerkraut.
- Over medium heat, grill the sandwich until lightly browned and hot, about 5 minutes.
- Put the sandwich halves together and enjoy!

Creamy Spring Cutlets

Prep Time: 15 mins

Cooking Time: 30 mins

Makes: 50 cutlets

Ingredients

For White Sauce:

2 cups flour
2 sticks margarine or equivalent olive oil
2 cups milk
little water if needed.
salt and pepper to taste.

For the mixture:

1 each of orange, red, yellow and green pepper finely chopped - microwave cooked for 5 min
1 - 16 ounce bag of frozen corn - microwave cooked for 5 min
15-20 crushed spicy green chillies
8 ounce of any pasta (cook the pasta and crush in food processor)
2 cups of shredded cheddar or monterey jack cheese

Other Ingredients:

plain flour and water to make a batter
oil for deep frying
mixture of breadcrumbs and crushed corn flakes (equal proportion)

Instructions

For White Sauce:

- Melt margarine on stove and add the flour and roast till it is a little toasty.
- Add the milk and water.
- Make a thick dough of the sauce.
- Add salt and pepper.

For Cutlets:

- Add the mixture to white sauce and mix well.
- Shape the final dough into balls and flatten to any shape you like.
- Make a paste of flour and water.
- Dip the cutlets into the paste and roll into a mixture of breadcrumbs and crushed corn flakes.
- Deep fry.

Tip: Bake the cutlets in oven for 15 minutes before deep frying. This makes it less oily.

Chili Cheese and Corn on Toast

Prep Time: 10 mins

Cooking Time: 20 mins

Serves: 2 - 4

Ingredients

6-8 slices of bread

1 can whole corn or 12 oz of frozen corn

2-3 jalapenos finely chopped

1 bell pepper diced in cubes (any color)

1 tomato diced

cheese (Amul or Jalapeno Pepper Jack- shredded)

1 cup white sauce

1/4 tsp fresh ground black pepper

salt to taste

Instructions

- Drain corn and keep aside. If using frozen corn, cook it in the microwave for 2 minutes
- Chop tomato and bell pepper

For White sauce:

- Melt 2 tbsp margarine.
- Mix 2 tbsp plain flour.
- When golden, add 1 cup milk and stir until mixture thickens.
- Add chopped jalapenos, salt, fresh ground black pepper and corn to the white sauce.
- Mix all ingredients. Set aside.

For the Toast:

- Lightly toast bread slice.
- Pour and spread a tbsp of corn mixture over it.
- Top off with diced bell pepper, tomato and cheese.
- Toast in toaster oven to melt cheese or about 5 mins.

Mixed Dal Chilla with Tomato Chutney

Prep Time: 2 hrs plus soaking time

Cooking Time: 20 mins

Makes: 8 - 10 chillas

Ingredients

3 cups urad dal

1 cup moong dal w/skin

1/4 cup chana dal

1 tbsp rice flour

1 tsp crushed green chillies

1/2 cup cabbage (crushed in a food processor or finely shredded)

1/2 cup finely chopped green bell peppers

For tempering: (to be mixed with chilla batter)

1 tbsp oil

1/4 tsp urad dal, mustard seeds and a pinch of asafoetida

Tomato chutney:

3-4 tomatoes

3-4 dry red chillies

Instructions

For Chillias:

- Wash and soak the dals for 2 hours.
- Drain water and grind them to make a thick batter (consistency of pancakes)
- Make the tempering and mix it with the batter.
- On frying pan take some batter and make 3 inch round pancakes.
- With very little oil, cook them on both sides. Serve hot with tomato chutney.

For Chutney:

- In a pan, take some oil.
- Add cut tomatoes, red chillies and salt and keep it for 3 min. Blend it.
- Temper it with oil, mustard seeds, curry leaf.
- Add some coconut.

Paneer Tikka Kathi Rolls

Prep Time: 15 mins

Cooking Time: 5 mins

Makes: 4

Ingredients

4 whole wheat chapatis
1/2 cup shredded cabbage
4 tbsp chopped mint leaves (phudina)
4 tbsp green chutney
salt to taste
oil for cooking

For paneer tikkas:

1 cup paneer (cottage cheese), cut into 50 mm. (2") cubes
1/4 cup thick yogurt
1/4 tsp dried ginger (soonth) powder
1 tsp chilli powder
1/2 tsp dried fenugreek leaves (kasuri methi)
1/2 tsp garam masala
1 tbsp all purpose flour (maida)
2 tbsp chopped cilantro
2 tbsp oil
salt to taste
1/2 cups chopped bell peppers

Instructions

For the paneer tikkas:

- Combine the yogurt, dry ginger powder, chilli powder, kasuri methi, garam masala, plain flour, cilantro, salt and 1 tbsp of oil and mix well to prepare a marinade.
- Add the paneer pieces and bell peppers to it.
- mix gently and keep aside to marinate for 8-10 minutes.
- Heat 1 tbsp of oil on a non-stick griddle and sauté the paneer tikkas on all sides till they are lightly brown (approximately 4 to 5 minutes). Keep aside.

How to proceed:

- Mix the cabbage, mint and salt together.
- Apply 1 tbsp of green chutney on each chappati.
- Spread the cabbage mixture equally on each chappati.
- Put the paneer tikka filling equally in the centre of each chapatis and roll up tightly.
- When you want to serve, cook the rolls on a hot tava (griddle) using little oil.
- Cut into 50 mm. (2") long pieces.
- Serve hot.

Tip: Chutney should be thick and not liquidy

Amritsari Kulcha

Prep Time: 2 hrs including keeping dough aside time

Cooking Time: 20 mins

Makes: 4 kulchas

Ingredients

3/4 cups all-purpose flour
1 tsp oil
1 tsp ghee
2 tbsp yogurt
1/2 tsp baking powder
salt to taste
1/2 tsp ajwain seeds (ajmo)
1/2 tsp cumin seeds
1 tsp kasuri methi

Instructions

- Roast cumin and ajwain seeds and crush it to a coarse powder.
- Mix all the above ingredients in the flour and make the dough in lukewarm water.
- Let the dough stand for at least 1½ hour.
- Apply a little ghee/oil in the palm and roll it using all-purpose flour.
- Roast it like a paratha.
- Enjoy with any Punjabi vegetable!

Thailipeeth

Prep Time: 10 mins

Cooking Time: 20 mins

Serves: 4

Ingredients

2 cups dhokla flour Or thalipeeth flour
3 cups shredded cabbage
1 chopped tomato
1 tsp chili/ginger paste (pinch of soonth powder to be used in place of ginger)
1/4 cup finely chopped cilantro
1 tsp red chili powder
1 tsp coriander-cumin (dhana-jeera) powder
salt to taste
pinch of asafoetida
oil for cooking

Instructions

- Mix together all the ingredients except dhokla/thalipeeth flour in a bowl.
- Add the flour as needed, until it is soft to roll it and press like flat vadas on a plastic.
- Heat a non-stick pan and grease it lightly with oil.
- Put the thalipeeth/vada on the pan and make a couple of small dents with roll pin on the top side.
- Cook on both sides using oil. (you can also cover it with a lid and cook on a medium flame).
- Serve hot with green chutney.

Rajma and Cheese Paratha

Prep Time: 20 minutes plus 5 hours soaking time

Cooking Time: 20 mins

Makes: 4 parathas

Ingredients

1 cup of whole wheat flour

1 tbsp oil

salt

1/4 cup of red kidney beans (rajma) soaked for 5 hours

1/2 cup chopped tomatoes

1/4 tsp turmeric powder (haldi)

1 green chili (according to spice level)

1 tsp cumin-coriander powder

1 tbsp chopped cilantro

1 tbsp yogurt (to be warmed up before using)

1 tsp oil

salt to taste

3 tbsp grated Amul cheese

Instructions

How to make Dough:

- Combine all the ingredients and knead into a soft dough using enough water.
- Divide the dough into 4 equal portions.
- Roll out each portion into a 200 mm. (8") diameter circular chappati.
- Cook each chappati lightly on both sides on a hot griddle (tava) and keep aside.

Rajma Filling--Procedure

- Drain the rajma, add 2 cups of water and pressure cook for 4 to 5 whistles till the rajma is overcooked.
- Drain any excess liquid and keep aside.
- Heat the oil in a pan
- Add the tomatoes, turmeric powder, chili, coriander powder and salt and cook till the oil separates.
- Add the cooked rajma and mix well.
- Add the yogurt and continue cooking till the mixture is dry.
- Add the coriander and mix well. Keep aside to cool slightly. Divide into 4 equal portions.

How to Proceed

- Place one chappati on a dry surface and spread one portion of the rajma on half of the chappati and sprinkle cheese on the filling.
- Now fold the chapati and seal the edges with a little water.
- Cook on both sides, using a little oil till the parathas are golden brown.
- Serve hot.

Soya Dosa

Prep Time: 10 mins

Cooking Time: 15 mins

Serves: 4

Ingredients

1/4 cup soya flour
1/4 cup split black lentil (urad dal) flour
1/2 cup rice flour
1/4 cup grated cucumber
1/2 tsp finely chopped green chilies
1/4 cup finely chopped cilantro
salt to taste
oil for cooking

Instructions

- Mix together the soya flour, urad dal flour, rice flour and salt with approximately 1 cup of water to make a thin batter.
- Add the grated cucumber, green chili and cilantro. Mix well.
- Heat a nonstick pan and grease it lightly with oil.
- When hot, pour spoonfuls of batter on the pan and spread it to make 2-inch diameter rounds.
- Cook on both sides using oil. Serve hot.

Moong dal Bhakri

Prep Time: 10 minutes plus 2-3 hours soaking time

Cooking Time: 30 mins

Serves: 4

Ingredients

2 cup wheat flour
2 cup moong dal
3-5 green chilli pepper
1/2 tsp freshly roasted cumin powder
1/4 tsp of turmeric powder
pinch of asafoetida
1 tsp sesame seeds
salt as per your taste
ghee
oil for flour

Instructions

- Mix ghee, salt in the flour and make a dough like roti.
- Wash and soak moong dal in water for 2-3 hours. Drain all water and rinse it again.
- Add green chillies to it and grind it with little water (keep it almost dry).
- Add salt, asafoetida, turmeric powder, cumin powder, sesame seeds.
- Mix everything to make puran.
- Then, from wheat dough, make a round shape roti and put oil on it and then put moong dal puran.
- Take the edges in the center and make a ball out of it.
- Roll it like puranpoli (take dry wheat flour for rolling) and cook both sides using a little ghee on low flame.

Green (Raw) Mango Kadhi

Prep Time: 10 mins

Cooking Time: 20 mins

Serves: 4

Ingredients

- 1/2 cup gram flour
- 1 medium size (150 grams) raw mango
- 2 to 3 tbsp of oil
- 2 green chillies
- 10-12 curry leaves (finely chopped)
- pinch of asafoetida
- 1/2 tsp of cumin seeds
- 1/4 tsp of turmeric powder
- 1/4 tsp of red chili powder
- pinch of soonth powder (replacement to ginger)
- salt as per taste

Instructions

- Peel the mango; chop to make small chunks.
- Add some half the amount of oil in pan to be used for making kadhi. When oil is hot, add half the amount of cumin seeds to the hot oil.
- Add turmeric powder, chopped mangoes, slit green chillies. Sauté the masala for a while and add 1 cup water into it. Cover and cook on low flame until mango chunks get soft.
- Meanwhile, prepare batter from gram flour. Take gram flour in a big bowl, add little water and stir until all lumps dissolve. Now add 3 cups more water and dissolve gram flour in water completely. Batter from gram flour is ready.
- After 4 minutes, open and check the mango pieces (mango chunks should have turned soft and can be pressed easily).
- Add gram flour batter in cooked mango chunks.
- Stir nicely with help of a spoon and cook until the kadhi starts to simmer. Keep the flame high. After it simmers once, add salt, soonth powder and half the amount of red chilli powder.
- Cook and let the kadhi simmer for 8 to 10 minutes on low flame. Stir the kadhi every 2 minutes.

For Tempering:

- Heat rest of the oil in a small pan. When oil is sufficiently hot, add cumin seeds. Add asafoetida, finely chopped curry leaves.
- Turn off the flame and now add red chilli powder. Pour this tadka over the kadhi.
- Serve this tantalizing raw mango kadhi with roti, paratha or rice.

Note: If you wish to add pakoras in kadhi, then fry some pakoras and add when kadhi simmers once and follow the same method.

Mani Dulse (Sweet Peanuts)

Prep Time: 10 mins

Cooking Time: 30 mins

Serves: 2 - 4

Ingredients

1 cup peanuts.

3/4 cup sugar (if you like less sweet put 1/2 cup)

1/2 cup water

1 tsp lemon juice

aluminum foil or thali / Greased with little butter

Instructions

- Mix together all ingredients.
- Boil it, stirring often.
- First, sugar will melt and then it will turn into brown syrup. Still continue to stir till the syrup sticks to all peanuts and pan is clean and all peanuts are coated.
- Now add 1 tsp of lemon juice, which gives peanuts a shining look and good taste. Keep on stove for 1 minute more.
- Pour all peanuts in a foil or thali and try to separate all peanuts.
- Enjoy the snack!

Vegan Recipes

Tofu with Peanut Sauce

Prep Time: 10 mins

Ingredients

Sauce:

5 tbsp. water

4 tbsp. smooth natural peanut butter

1 tbsp rice vinegar or white vinegar

2 tsps reduced-sodium soy sauce

2 tsps agave syrup or any sweetener

2 tsps ginger powder (soonth)

Tofu & vegetables

14 ounces extra-firm tofu, preferably water-packed

2 tsps extra-virgin olive oil

Kale

Bok Choy

Broccoli (optional)

Instructions

- To prepare sauce: Whisk or blend water, peanut butter, rice vinegar (or white vinegar), soy sauce, sweetener, ginger powder in a small bowl.
- To prepare tofu: Drain and rinse tofu; pat dry.
- Slice the block crosswise into eight 1/2-inch-thick slabs. Coarsely crumble each slice into smaller, uneven pieces.
- Heat oil in a large nonstick skillet over high heat.
- Add tofu and cook in a single layer, without stirring, until the pieces begin to turn golden brown on the bottom for about 5 minutes.
- Then gently stir and continue cooking, stirring occasionally, until all sides are golden brown, for about 5 to 7 minutes more.
- In a separate pan add little oil and sauté the vegetables and then add to tofu with peanut sauce.
- Mix well and it is ready to serve.

Jain Manchurian

Prep Time: 10 – 15 mins

Cooking Time: 20 mins

Serves: 2

Ingredients

1/2 small cabbage grated
1 medium green capsicum finely chopped
2 tsp fresh coriander leaves finely chopped
4-5 green chilies finely chopped
salt to taste
2 tsp dried ginger powder (soonth)
2 tsps white pepper powder
1/2 tsp sugar
6 tbsp corn flour
2 tbsp refined flour (maida)
1 tbsp oil
1½ tsp red chili sauce
1½ tbsp soy sauce

Instructions

- Squeeze out the moisture from the cabbage and place in a bowl.
- Add capsicum, one tsp coriander leaves, half the green chilies, salt, one tsp dried ginger powder, one tsp white pepper powder and one-fourth tsp sugar and mix well.
- Add four tbsp corn flour, refined flour and mix again.
- Divide the mixture into eight equal portions and shape each into a small ball.
- Heat sufficient oil in a kadai and deep-fry the balls till golden. Drain on absorbent paper.
- Heat one tbsp oil in a non-stick pan.
- Add the remaining green chilies and sauté for half a minute.
- Add one cup water, remaining corn flour and mix.
- Add the remaining ginger powder, remaining pepper powder, salt, remaining sugar, chili sauce and soy sauce and mix. Cook till the sauce thickens.
- Add one tsp coriander leaves and mix well.
- Add the fried balls and stir gently. Cook for two minutes.
- Garnish with cilantro leaves and serve hot.

Roasted Vegetable Pasta

Prep Time: 15 mins

Cooking Time: 20 mins

Serves: 4

Ingredients

1 zucchini, cut into bite-sized pieces
2 small squash, sliced and then quartered
1 green bell pepper
1 cup chopped broccoli
3 tbsp olive oil
1 tsp dried oregano
1 tsp dried basil
1 tsp dried thyme
1/2 tsp salt
1/2 tsp. pepper
14 oz. uncooked whole wheat rotini, or your favorite pasta

Instructions

- Preheat the oven to 400°F.
- In a large mixing bowl, combine all the chopped vegetables, then add the olive oil and toss to coat.
- Add the herbs, salt, and pepper and toss again until well coated.
- Pour the vegetables into a casserole or baking dish, cover with foil, and cook in the preheated oven for 20 to 30 minutes, depending on the size of your vegetable pieces.
- Meanwhile, fill a large pot with water and bring to a boil over high heat.
- Add the pasta and cook according to the package directions.
- When done, drain and then place in a large mixing bowl.
- Add the cooked vegetables to the bowl and toss until well combined.

Spicy Sesame Noodles

Ingredients

2/3 cup (150 g) peanut butter
4 tbsp soy sauce
2 tbsp sesame oil
1 tsp cayenne pepper
1/2 lb. (225 g) linguine noodles
2 tbsp toasted sesame seeds

Instructions

- In a saucepan, combine the peanut butter and soy sauce and mix well.
- Add the sesame oil and cayenne pepper. Heat slowly, whisking until smooth.
- Meanwhile, cook the linguine according to the package directions. Drain.
- Place the linguine in a large bowl, add the peanut sauce, and toss to coat. Garnish with the toasted sesame seeds.
- Serve hot or cold.

Vegan Cheese

Ingredients

1 cup raw soaked cashews (soaked for 2 hours)
1/4 red bell pepper
1 tsp salt
Squeeze 1/4 lemon
1 jalapeno
pinch of turmeric for cheddar color

Instructions

- Blend all the ingredients.

Tip: Do not add water, otherwise it will not be thick.

Mango Cupcakes with Mango Buttercream Frosting

Prep Time: 25 mins

Cooking Time: 27 mins

Makes: 12 Cupcakes

Ingredients

FOR MANGO CUPCAKES:

1½ cups all purpose flour
2 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt
1 tsp cardamom powder

WET INGREDIENTS:

1½ cups mango pulp or puree
1/3 cup canola oil
2/3 cup granulated sugar
1 tsp pure vanilla extract

FOR MANGO BUTTERCREAM FROSTING:

8 tbsp (1 stick) vegan butter like earth balance
8 tbsp vegetable shortening
2 cups powdered sugar
1/4 cup mango pulp or puree
1 tsp pure vanilla extract

Instructions

MANGO CUPCAKES:

- Sift all the dry ingredients into a bowl and set aside.
- In another bowl, beat together all wet ingredients until well-mixed.
- Add the wet ingredients to the dry ingredients and mix with a whisk just until you have a smooth batter. Do not over mix or overbeat.
- Divide the batter equally among 12 cups of a standard-sized muffin pan lined with cupcake liners.
- Smooth down the tops with the back of a spoon or spatula or you will have a lumpy top (it'll still taste delicious, though)
- Bake in a preheated 350-degree oven about 27 minutes or until a toothpick inserted in the center comes out clean.

MANGO BUTTERCREAM FROSTING:

- Cream together the butter and shortening until they are fluffy, about 1 minute.
- Now add the mango puree and vanilla and half the sugar.
- Beat until mixed, then add the remaining sugar and beat until mixed. This should take no more than 2 minutes altogether.
- Frost the cupcakes after they have cooled completely.

Vegan Brownie Cupcakes

Prep Time: 15 mins

Cooking Time: 23 mins

Makes: 12 cupcakes

Ingredients

1 ½ cups granulated sugar or sweetener or regular sugar
3/4 cup unsweetened applesauce
2 tbsp water
2 tsp flax seed powder
1/2 cup water
2 tsp vanilla extract
1 ⅓ cups all-purpose flour
3/4 cup cocoa (can be substituted with Hershey's)
1 cup vegan chocolate chips or regular Nestle ones
1 cup chopped walnuts (optional)
3/4 tsp baking powder
1/4 tsp salt

Instructions

- Preheat oven to 350F/180C.
- Coat an 8×8 inch square baking dish with nonstick cooking spray. If you choose to bake brownie cupcakes, line a 12 muffin tin with muffin liners or coat with nonstick cooking spray itself.
- In a medium size bowl, stir together sugar, applesauce and 2 tbsp water.
- Either mix flaxseed meal with 1/2 cup water in a small cup or blend it in a blender.
- Add the flaxseed mixture and vanilla to the applesauce mixture and combine well.
- In another small bowl, combine flour, cocoa, baking powder, salt, chocolate chips and walnuts (if using).
- Add the wet ingredients to the flour mixture.
- Stir just to combine, do not over mix.
- Pour into prepared pan. If using a muffin tin, fill each mold 3/4ths full. The given measurement is perfect for 12 muffins, so divide the batter accordingly, which is around 3-4 tbsp of batter in each cup.
- Once the cupcakes are out of the oven, leave it in the tin for 2 minutes and then transfer to a wire cooling rack for the brownie cupcakes to cool completely.

Note: Baking time in the original recipe for baking in a brownie pan is 40 minutes for chewy brownies and 45-47 minutes for cake like brownies. For muffin tin, bake brownies, in exactly at 23 minutes (may vary with oven temperatures). These brownie cupcakes taste better the next day of baking.

Crazy Cake

Prep Time: 10 mins

Cooking Time: 30-40 mins

Serves: 4-6

Ingredients

3 cups all-purpose flour

2 cups white sugar

1 tsp salt

2 tsp baking soda

½ cup unsweetened cocoa powder

Instructions

- Sift flour, sugar, salt, soda, and cocoa together into a 9 x 13 inch ungreased cake pan.
- Make three wells.
- Pour oil into one well, vinegar into second, and vanilla into third well.
- Pour cold water over all, and stir well with fork.
- Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes, or until toothpick inserted comes out clean

Red Velvet Cupcakes

Prep Time: 20 mins

Cooking Time: 17 mins

Makes: 12 cupcakes

Ingredients

1 cup non-dairy milk (can be substituted with almond milk)

1 tsp apple cider vinegar

1 ¼ cups all-purpose flour

1 cup sugar

2 tbsp cocoa powder

1/2 tsp baking powder

1/2 tsp baking soda

1/2 tsp salt

1/3 cup oil

2 tbsp red food coloring (make sure that its vegan)

2 tsp vanilla extract

¼ tsp almond extract

Instructions

- Preheat the oven at 350F/180C .
- Line a 12 cup muffin tin with paper liners and grease it lightly.
- In a medium size bowl, mix together the milk and vinegar allowing it to curdle. This will take about 5 minutes.
- Meanwhile in a large bowl sift together the flour, cocoa powder, baking powder, baking soda and salt. Stir in the sugar too.
- Once the milk has curdled, stir in the oil, food color and the extracts. Whisk it well to combine.
- Make a well in the dry ingredients and slowly add the wet ingredients to it, stirring it until all the ingredients come together. Small lumps are okay.
- Take care to see that you do not over mix it otherwise you will not get fluffy cupcakes.
- Fill each muffin tin ¾ths full of the batter.
- Bake it for about 16-20 minutes or until a toothpick inserted in the middle of the cupcake comes out clean or with very little crumbs is okay too. Mine were done after 17 minutes.
- Transfer the pan to a wire rack and let it remain there for 5 minutes.
- After that remove the cupcakes from the pan and let it cool completely before you can frost it.

Cocoa Cake

Prep Time: 15 mins

Ingredients

1¼ cup all-purpose flour

3 tbsp unsweetened natural cocoa

1/4 tsp salt

2 tsp baking soda

3/4 cup sugar

1/3 cup vegetable oil

1½ cups unsweetened applesauce

1/2 cup mini chocolate chips (optional)

1/2 cup chopped walnuts (optional)

1 tsp vanilla

Cooking Time: 40 mins

Instructions

- Preheat the oven to 350 F.
- Spray a 10 cup bundt pan with vegetable oil spray
- In a bowl, whisk together flour, salt, cocoa and baking soda. Set aside.
- In another bowl, beat together applesauce, oil, sugar. Stir in the vanilla.
- Add the dry ingredients and mix gently.
- Stir in the chocolate chips/ walnuts and fold without over mixing the batter. This batter is very thick.
- Pour into the prepared pan and bake for 35 - 40 minutes in case of a 12 cup bundt pan or 40 - 45 minutes in case of a 10 cup bundt pan.
- Check if the toothpick inserted in the center comes out clean.
- Cool in the pan for 10 minutes and then turn on to the rack to cool completely.

Vegan Brownies

Prep Time: 10 mins

Cooking Time: 25-30 mins

Makes: 16- 20 brownies

Ingredients

2 cups unbleached all-purpose flour

2 cups white sugar

3/4 cup unsweetened cocoa powder

1 tsp baking powder

1 tsp salt

1 cup water

1 cup vegetable oil

1 tsp vanilla extract

Instructions

- Preheat the oven to 350 degrees F (175 degrees C).
- In a large bowl, stir together the flour, sugar, cocoa powder, baking powder and salt.
- Pour in water, vegetable oil and vanilla
- Mix until well blended.
- Spread evenly in a 9x13 inch baking pan.
- Bake for 25 to 30 minutes in the preheated oven, until the top is no longer shiny.
- Let cool for at least 10 minutes before cutting into squares.



MexicanCocina

Tortilla Soup

Prep Time: 10 mins

Cooking Time: 10 mins

Ingredients

- 3 tbsp olive oil
 - 1 ½ small corn tortillas, cut into one inch squares
 - 1 ½ tsps minced jalapeno pepper
 - 2 cups white corn kernels
 - 1 ½ pounds chopped ripe tomatoes
 - 1/3 cup tomato paste
 - 2 ½ tsps ground cumin
 - 1 tbsp kosher salt
 - 1/8 tsp ground white pepper
 - 1/2 tsp chili powder
 - 1 ½ cups water
 - 1 quart vegetable stock
- Garnishes:
- 24 blue corn tortilla chips
 - 2 cups shredded cedar cheese
 - 1/2 cup chopped fresh cilantro

Serves: 4

Instructions

- Over medium-high heat, fry tortilla squares in olive oil until they begin to crisp and turn a golden yellow.
- Add jalapeno, cook 1 to 2 minutes.
- Add half the corn along with all other ingredients (except garnishes), reserving other half of corn to be added at the end.
- Bring the soup to a low, even boil. Boil for 5 minutes.
- Remove soup from heat. Use a hand-held propeller blade processor to process in batches to the consistency of a coarse puree. You can also process in batches in a blender.
- Return the soup to the burner and add the reserved corn.
- Bring the soup to a boil once again being extremely careful to avoid scorching or burning the soup.
- To serve, garnish with blue corn tortilla chips, cilantro and sharp Cheddar cheese.

Pinto Bean Burger with Avocado

Prep Time: 10 mins

Cooking Time: 30 mins

Makes: 4 burgers

Ingredients

1 can pinto beans, drained, rinsed and dried with paper towel

1 can no-salt added whole-kernel corn, drained

handful breadcrumbs

1 tablespoon cumin

1/2 seeded red pepper, diced

drizzle of light sour cream (Daisy Brand is Vegetarian-jain)

Instructions

- Mash beans and corn together with a masher until soft and combined.
- Mix all the remaining ingredients and combine into 4 patties.
- Bake in pre-heated 350 degree oven for 15 minutes until warmed through.
- Serve topped with fresh avocado or guacamole.

Open Faced Quesadillas

Prep Time: 15 mins

Cooking Time: 8 mins

Serves: 6

Ingredients

1 can (15 oz) black beans, rinsed and drained

1 can (11 oz) corn, drained

8 small cherry tomatoes, cut into quarters

2 cups (8 oz) mexican blend shredded cheese

2 tbsp chopped fresh cilantro

2 tsp. chili powder

hot pepper sauce (optional)

6 (6-inch) flour (or corn) tortilla

Instructions

- Combine beans, corn, tomatoes, $\frac{1}{2}$ cup cheese, cilantro, chilli powder, and a few drops of hot pepper sauce (if desired), in a medium bowl.
- Heat large ungreased skillet over medium-high heat until hot.
- Heat tortillas, one at a time, about 30 seconds, turning frequently.
- Place tortillas on large cookie sheet.
- Cover each tortilla with 1/2 cup bean mixture and 1/4 cup cheese.
- Bake in preheated 350 degree F oven for 5 minutes or until cheese is melted and filling is hot.

Alternatively, individual topped tortillas may be heated in microwave on HIGH 45-60 seconds.

Vegetable Quesadillas with Fresh Salsa

Prep Time: 15 mins

Cooking Time: 15 mins

Serves: 4

Ingredients

4 medium plum tomatoes, diced
1/4 cup fresh cilantro, chopped
1 tsp fresh lime juice
1/4 tsp ground cumin
1/4 tsp salt
1 can (15 ounces) low-sodium red kidney beans, rinsed and drained
colored bell peppers - diced (optional)
1 tbsp chopped jalapenos
4 fat-free 8-inch flour (or whole-wheat) tortillas
1 avocado, thinly sliced
1 cup reduced-fat shredded cheddar
sour cream for serving (Daisy brand is Vegetarian-Jain)

Instructions

- In a bowl, combine tomatoes, cilantro, juice, cumin and salt
- In a second bowl, mash beans; stir in jalapenos and bell peppers
- Working one at a time, top half of each tortilla with 1/4 avocado slices, 1/4 bean mixture, and 4 tbsp cheese; fold in half.
- Heat a large nonstick skillet over medium-high heat; add 1 quesadilla and cook, flipping once, until both sides are brown and crispy, 1 to 2 minutes per side.
- Repeat with remaining quesadillas.
- Let cool slightly; cut each quesadilla into 3 wedges; serve with tomato salsa and sour cream

Olive and Bell Pepper Quesadilla

Prep Time: 10 mins

Cooking Time: 15 mins

Serves: 4

Ingredients

Mission flour tortilla (8)
1 finely chopped green bell pepper
1 finely chopped red bell pepper
1 finely chopped yellow bell pepper
2 medium size finely chopped tomatoes
1/2 cup finely chopped cilantro
3/4 cup of sliced black olives
1/2 cup of sliced green olives
1 jalapeno
salt and red chili powder as per taste
1 tbsp of olive oil
1 cup mexican blend shredded cheese

Instructions

- Heat oil in a pan
- Add tomatoes, jalapenos, and salt
- Sauté on high flame
- Add all chopped vegetables (including cilantro)
- Sauté on medium flame until all water evaporates
- Turn off the gas and let the mixture cool down slightly
- Heat a griddle on low medium and place one tortilla
- Sprinkle cheese and spread mixture evenly
- Sprinkle cheese again on the top (if desired)
- Place another tortilla on top
- Press the tortilla slightly and slowly flip it until it turns golden brown
- Slice it into triangles (like a pizza)
- Serve hot with salsa, sour cream, and guacamole

Texmex Salsa

Prep Time: 5

Cooking Time: 10 mins

Makes: 2 cups

Ingredients

1 can crushed tomatoes with basil
2 red bell peppers
1 green bell pepper
3 jalapenos peppers
3 plum tomatoes
1 cup washed cilantro
1 tsp salt
1 tsp cumin seeds

Instructions

- Heat oil in a pan on a medium flame, add cumin seeds. When it turns brown add chopped red, green, jalapeno peppers and sauté for 5-10 minutes.
- When some skin starts turning brown add chopped tomatoes and sauté for 3-5 minutes.
- Grind this mixture with cilantro in food processor and keep aside.
- Heat oil, add crushed tomatoes from can and cook for 5 minutes.
- Mix sauce and ground pepper mixture. Add salt to taste.

Bean Stuffed Peppers

Prep Time: 20 mins

Cooking Time: 30 mins

Serves: 4-6

Ingredients

6 colored peppers

1 tbsp olive oil

½ cup corn

1 tomato chopped

¼ tsp chilli powder (preferably smoked)

1 cup refried pinto beans

5 tbsp queso blanco

3.5 oz grated sharp cheddar cheese

2 jalapenos finely chopped

Instructions

- Bake peppers in the oven for approximately 20 minutes. Once they are roasted, peel off the skin and pull away the seeds from the stem.
- Saute the tomatoes, corn and jalapenos in the oil, add the beans, chili powder and salt.
- Fill peppers with this mixture and place them in a baking dish.
- Spoon queso over each pepper and sprinkle with grated cheese.
- Bake for 20 minutes or until the peppers are golden brown.

Vegetable Enchilada

Prep Time: 10 mins

Cooking Time: 40 mins

Serves: 6

Ingredients

12 corn tortillas (6 inches each)

1 tbsp olive oil

1 ½ tsp Jain taco seasoning

1 cup roasted or thawed frozen corn

1 cup colored peppers (red, green, yellow or orange)

1 can (15 ounces) low-sodium black beans, rinsed and drained

16 ounce enchilada sauce

1 cup shredded pepperjack cheese, divided

1 avocado, thinly sliced

6 sprigs fresh cilantro

12 corn tortillas (6 inches each)

1 tbsp olive oil

1 ½ tsp Jain taco seasoning

Instructions

- In a large pan over medium heat, heat the oil, add corn, peppers, black beans, taco seasoning and cook for 3 to 5 minutes. Set aside.
- Add half the cheese to the mixture when cold.
- Preheat oven to 350 degrees F (175 degrees C). Spray a 9x13-inch casserole dish with cooking spray.
- Spread 1/2 cup of enchilada sauce in the bottom of the baking dish.
- Next, one at a time, lightly dip each tortilla into the sauce. Set the sauce soaked tortilla on a plate.
- Spoon the mixture filling down the middle of each dipped tortilla and wrap tortilla around filling.
- Arrange filled tortillas in the prepared baking dish.
- Pour remaining enchilada sauce over filled tortillas and sprinkle remaining cheese over sauce layer.
- Cover dish with aluminum foil.
- Bake in the preheated oven until sauce is bubbling and cheese is melted, 35 and 40 minutes.
- Garnish with cilantro and avocado.

(Refer to the Basic Recipe section for Jain taco seasoning and enchilada sauce)

Chimichanga

Prep Time: 25 mins

Cooking Time: 15 mins

Makes: 12

Ingredients

2 cans (16 ounces) pinto beans,
washed and drained

2 teaspoons Jain taco seasoning

1/2 cup Jain salsa

1 tsp lemon juice

1/2 tsp sugar

12 flour tortillas (10 inches),
warmed

oil for deep frying

1 1/2 cups shredded cheddar
cheese

2 cups chimichanga sauce

Instructions

- Crush the pinto beans, add the salsa, taco seasoning, lemon juice, sugar.
- Spoon about 1 ½ tbsp mixture off-center on each tortilla.
- Sprinkle some cheese on it. Fold edge nearest filling up and over to cover. Fold in both sides and roll up.
- Fasten with toothpicks or seal the edges with a paste of flour and water.
- Deep fry the chimichangas in hot oil for 1-1/2 to 2 minutes on each side or until browned.
- Drain on paper towels. Pour some sauce over it and sprinkle cheese

Variation: You can add sauteed zucchini, peppers, roasted corn and diced jalapenos to the above mixture.

(Refer to Basic Recipe section for Jain Taco seasoning, Jain Salsa and Chimichanga sauce)

Fajitas

Prep Time: 15 mins

Cooking Time: 10 mins

Serves: 4

Ingredients

2 tbsp oil
1 green bell pepper, sliced
1 yellow bell pepper, sliced
1 red bell pepper, sliced
1 zucchini (cut lengthwise in half and then make thick slices)
1 yellow squash (cut like zucchini)
2 tbsp fajita seasoning
8 (8-inch) flour tortillas, warmed
(other vegetables like broccoli, corn, tomatoes, etc. as desired can also be used.)
guacamole, sour cream and/or salsa, if desired

Instructions

- Heat oil in large skillet or wok over medium-high heat until hot.
- Add the vegetables; cook and stir 2 to 3 minutes or until vegetables are crisp-tender.
- Add seasoning.
- To serve, place vegetable mixture in center of each warmed tortilla.
- Top with desired toppings; fold or roll up and enjoy.

Mexican Rice

Prep Time: 15 mins

Cooking Time: 10 mins

Serves: 6

Ingredients

2 ¼ cups Steamed Rice
1 ½ tsp chilli powder
1/3 cup cooked kidney beans
1 zucchini, chopped
1/2 cup corn
1/2 cup colored bell pepper,
chopped
2 jalapenos, finely chopped
salt to taste
2 tbsp Mexican hot sauce
1 tsp Jain Taco seasoning
1 tbsp oil
1 tbsp fresh cilantro, finely
chopped for garnishing.

Instructions

- Heat the oil and sauté all the vegetables, jalapenos, keeping it crisp and tender.
- Add the taco seasoning and fry again for 1 minute.
- Add the red kidney beans, hot mexican sauce and fry for 2 minutes.
- Add rice and salt. Mix well.
- Garnish it with fresh finely chopped cilantro.
- Serve hot.

Wild Rice and Cranberry Pilaf

Prep Time: 15 mins

Cooking Time: 15 mins

Serves: 4

Ingredients

Section 1

2 tbsp olive oil

1 cup Royal blend-Quick cooking wild rice

1 large jalapeno finely diced

3 cups water or homemade vegetable broth

Section 2

1 tbsp olive oil

1 stalk celery

1/2 cup pecan, toasted & chopped

1/4 cup raisins or craisins chopped

2 tbsp chopped cilantro

salt and pepper to taste

1/2 tsp Biryani masala

Instructions

- In a medium pot, heat the olive oil and saute the jalapeno.
- Add the wild rice and saute for a minute , until fragrant.
- Add the vegetable broth. Stir, cook covered until rice is done (10-12 minutes).
- The rice bursts open when cooked, but check if its cooked to your taste.
- Open the lid and fluff the rice with a fork. Cool the rice before proceeding to the next step.
- In another pot, heat olive oil and saute the celery.
- Add the remaining ingredients in section 2.
- Add the cilantro and biryani masala. Gently mix in the cooked rice.

Tip: This pilaf can be eaten warm or cold. This can be served with a vegetable soup or with vegetable ladas as a side of rice. It can be served in the sizzler platter!

Raw Kale Salad with Balsamic and pomegranate (or Cranberries)

Prep Time: 10 mins



International Dishes

Cooking Time: N/A

Serves: 4

Ingredients

For Salad:

1 large bunch kale (or $\frac{1}{2}$ bag pre-cut and pre-washed kale)

1/2 pomegranate, seeds only (or use dried cranberries)

2 tbsp pine nuts

1/4 cup goat cheese/feta cheese or cheese of your choice

For Dressing:

1 tsp. mustard

2 tbsp balsamic vinegar

1 tbsp extra-virgin olive oil

Instructions

- Whisk together dressing with salt/pepper as per taste.
- Pour over raw kale in large bowl; massage dressing into kale for 1-2 minutes until it starts to wilt.
- Add in pine nuts, pomegranate seeds and toss.
- Add cheese and serve

Pasta with Parsley-Walnut Pesto

Prep Time: 5 mins

Cooking Time: 25 mins

Serves: 4

Ingredients

2 tbsp walnuts
2 slices whole-wheat country bread, crusts trimmed
1 cup packed fresh parsley leaves
2 tbsp nonfat plain yogurt
2 tbsp walnut oil, or extra-virgin olive oil
salt & freshly ground pepper, to taste
12 ounces whole-wheat fusilli, or penne
2 tbsp freshly grated parmesan cheese

Instructions

- Put a large pot of lightly salted water on to boil.
- Toast walnuts in a small skillet over medium heat, stirring, until fragrant, 3 to 4 minutes. Transfer to a plate to cool.
- Tear bread into large pieces and pulse in a food processor to form fine crumbs.
- Add parsley and the walnuts and pulse until finely chopped, scraping down the sides as needed.
- Add yogurt and oil; process until smooth. Season with salt and pepper.
- Cook pasta until just tender, 8 to 10 minutes, or according to package directions.
- Drain and place in a warmed large shallow bowl.
- Toss with pesto until well coated. Sprinkle with Parmesan and serve.

Note: refer to Basic Recipe section for Pesto sauce

Vegetable Fettuccine Alfredo

Prep Time:

Cooking Time:

Serves:

Ingredients

8 oz uncooked fettuccine
1/2 cup olive oil or margarine
1/2 cup whipping cream
1/2 cup chopped broccoli
1/2 cup red and/or green peppers
3/4 cup parmesan cheese (organic valley brand is vegetarian-jain)
1/2 tsp salt
1/8 tsp black or white pepper
2 tbsp fresh oregano
1/2 tsp olive oil
1/4 tsp parsley flakes (optional)

Instructions

- In large sauce pot, cook fettuccine as directed on package.
- While fettuccine is cooking, in 2-quart saucepan, heat margarine and whipping cream over low heat.
- Add the fresh oregano (stirring constantly), until margarine and cream are melted. Stir in cheese, salt and pepper.
- Sauté the broccoli and the peppers for 2-3 minutes in olive oil.
- Drain fettuccine; return to sauce pot.
- Pour sautéed vegetables and sauce over warm fettuccine. Gently mix it so that fettuccine is well coated.
- Sprinkle with parsley.
- Cook 3-4 hours before you want to eat.

Red Falafel Sauce

Prep Time: 5 mins

Cooking Time: 5 mins

Makes: Half cup

Ingredients

2 red bell peppers
4 dry red kashmiri chillies
2 plum tomatoes
1 tsp chilli powder
salt to taste
lemon juice to taste

Instructions

- Heat oil on a medium flame, add chopped bell peppers, kashmiri chillies and sauté for 5 minutes.
- Add tomatoes and cook for 2-3 minutes.
- In a food processor grind together the above mixture with salt, lemon juice and chili powder.

Hummus Sauce

Prep Time: 5 mins

Cooking Time: 5 mins

Makes: 2 cups

Ingredients

1 can chick peas (washed)

2 tbsp tahini

1 tsp cumin

1 tsp lemon juice

1 tsp olive oil

4 dry red kashmiri chillies

1 tsp salt

1 tsp sambal oelek paste

Instructions

- Mix all the ingredients and grind for couple minutes in a food processor.

Tabouli (Greek item) Appetizer

Prep Time: 3-4 hours including soak time

Cooking Time: N/A

Serves: 4

Ingredients

1 cup bulgur wheat (cracked wheat/Ghau na fada)
1½ cup boiled water with salt
cucumber
parsley
salt
black pepper
lemon juice
tomatoes
jalapenos peppers (all vegetables very finely chopped)

Instructions

- Soak bulgar wheat in salt water for 3-4 hours.
- When all water dry out add all vegetable and other things.

Enjoy with Chips or Pita.

Falafel

Prep Time: 15 mins

Cooking Time: 30 mins

Serves: 4

Ingredients

1 cup dried chickpeas or 16oz can of garbanzo beans

3 tbsp parsley leaves fresh and chopped

1 tsp chopped cilantro leaves

1 tsp cumin seeds

2 tbsp flour

salt to taste

black pepper powder to taste

oil for frying

ginger powder (as per taste)

Instructions

- Soak the chickpeas for 6-7 hours.
- Pressure cook them and strain all the water
- Ignore the first two steps if you are using canned beans
- Mash the chickpeas in a food processor, mixing all the ingredients including parsley. It will form a thick batter like consistency.
- Make approx 20 balls out of the thick batter and deep fry it in hot oil.
- As an appetizer serve hot with hummus and tahini.
- As a main course stuff pita bread with falafel, hummus, lettuce, tomatoes, tahini, red falafel sauce, salt and pepper

Fiesta Cheese Fondue

Prep Time: 15 mins

Cooking Time: 15 mins

Serves: 6

Ingredients

For the fondue:

8 ounces extra sharp cheddar cheese, freshly shredded

2 ounces emmenthaler cheese (any Jain Swiss cheese), freshly shredded

4 ounces white grape juice

3 ounces spicy salsa

2 tbsp flour or 2 tbsp cornstarch

2 jalapeno, finely diced

Dippers:

rye bread, Italian bread, pumpernickel bread, sourdough bread (cubed)

tortilla chips

vegetable like celery, cucumber, multi colored peppers

Instructions

- Add some flour to the grated cheese to prevent it from sticking.
- Prepare a double boiler. Once water is boiling and top pot is hot, place grape juice inside.
- Mix in salsa.
- Add cheese slowly, constantly stirring until you get the consistency that you desire.
- Mix in jalapenos.
- Transfer to a fondue pot and serve with dippers

Baby Kale and Cottage Cheese Quiche

Prep Time: 30 mins

Cooking Time: 25 mins

Serves: 4

Ingredients

For the short crust pastry

1 cup plain flour (maida)

1/2 cup cold margarine

A large pinch of salt

For the stuffing

2 cups blanched and chopped baby kale leaves

1 cup crumbled fresh paneer

1/2 tsp chopped green chillies

2 tbsp cornflour

3/4 cup milk

2 tbsp cream

1/4 cup grated vegetarian cooking cheese

1/2 tsp dried oregano

2 tbsp olive oil

Salt and freshly ground pepper to taste

Instructions

For the short crust pastry

- Sieve the flour and salt together.
- Cut the margarine with a knife. Rub into the flour with fingertips until the mixture resembles breadcrumbs.
- Gradually add ice-cold water (approx. two to three tbsp) and make dough of rolling consistency.
- Lightly flour the rolling pin and the pastry board.
- Roll the pastry into four 120 mm (5") diameter circles.
- Line the base and sides of four greased 100 mm (4") diameter pie dishes.
- Prick with a fork and bake in a hot oven at 230°C (460°F) for 10-12 minutes. Keep aside.

For the stuffing

- Heat the oil in a pan, add green chillies, corn and sauté for 1 minute.
- Dissolve the cornflour in the milk and add this to the mixture.
- Cook till the mixture thickens, add all the remaining ingredients and mix well. Keep aside.

How to proceed

- Spread the kale and corn mixture over the baked pastry in the pie dishes.
- Bake in a hot oven at 230°C (450°F) for 10 minutes or until the mixture becomes firm. Serve hot.

Variation: You can add 1/4 cup of finely chopped sun dried tomatoes in the stuffing

Thai Red Curry

Prep Time: 15 mins

Cooking Time: 20 mins

Serves: 5-6

Ingredients

2 cups coconut milk
1 tbsp cornflour
1 tbsp oil
1/2 tsp soy sauce
1/4 cup finely chopped basil leaves
1/2 cup baby corn , cut into 25 mm. (1") cubed
1/2 cup broccoli florets
1/2 cup french beans , stringed and cut into 25 mm. (1") pieces
salt to taste

For The Thai Red Curry Paste

8 to 10 whole dry kashmiri red chillies , soaked in warm water for 10 minutes and drained
1 tbsp roughly chopped galangal (thai ginger)
1 kaffir lemon leaf (optional)
2 stalks lemongrass (hare chai ki patti)
6 stalks cilantro (dhania) with stem
3 tbsp ground coriander (dhania) seeds
2 tsp ground cumin seeds (jeera)
1/2 tbsp freshly ground white pepper powder
1/2 tsp salt

Instructions

For the thai red curry paste

- Combine all the ingredients and blend in a mixer to a smooth paste, using little water. Keep aside.

How to proceed

- Combine the cornflour and coconut milk in a bowl and mix well. Keep aside.
- Heat the oil in a wok, add the thai red curry paste and sauté on a medium flame for 2 minutes.
- Add the cornflour - coconut milk mixture, soya sauce, half the quantity of basil leaves,
- Mix well and simmer for 2 minutes, while stirring continuously.
- Add the baby corn, colored peppers, zucchini, squash, pumpkin, cauliflower, broccoli, french beans, cabbage, salt, mix well
- Simmer for another 10 to 12 minutes or till the vegetables are cooked and the curry thickens.
- Serve hot with steamed rice.

Note: For Green Curry, use the same ingredients. Instead of Kashmiri Red Chillies, double the cilantro and basil leaves. Instructions for the curry are the same.

Alternatives: Both Red and Green Curry can be served on boiled rice noodles in place of rice.

Papaya Salad

Prep Time: 20 mins

Cooking Time: 10 mins

Serves: 6

Ingredients

- 4 cup green papaya
 - 1/2 cup finely shredded red cabbage
 - 1/2 lime
 - 5 small dry red chilies
 - marble size tamarind or (2 tbsp light brown tamarind paste from store)
 - 1 tbsp soy sauce
 - 2 tbsp white vinegar
 - 1 tbsp sugar
 - salt
 - 1/4 cup cilantro, finely chopped
 - 1 cup green beans, trimmed and cut into thin diagonals
 - 1 cup grape tomatoes, halved
- For the garnish:**
- 3/4 cups roasted peanuts, semi-crushed

Instructions

- In a food processor, shred the green papaya to yield 4 cups.
- Mix lime juice. Toss, cover and chill.
- In a mortar and pestle, pound the red chilies. Transfer into a large mixing bowl.
- Put the tamarind in $\frac{1}{4}$ cup water and microwave for 45 seconds. Remove and strain the pulp into the mixing bowl.
- Add the soy sauce, sugar and salt.
- Toss in the shredded papaya and cabbage.
- Add the remaining ingredients.
- Gently toss and transfer into a serving bowl.
- Garnish with the semi crushed peanuts and serve chilled.

Thai Pizza

Prep Time: 15 mins

Cooking Time: 10 mins

Makes: (12 inch) pizzas

Ingredients

Peanut Sauce:

1 cup peanut butter

1/4 cup soy sauce

1/4 cup oil

3 tbsp rice vinegar

2 tsp grated ginger

1 ½ tsp chili paste or Sambal Oelek.

2 tbsp lime juice approx (as needed)

3/4 cup water approx. (add as needed to make a pizza consistency sauce)

Other Ingredients:

2 thin crust pre-made pizza crust

1/2 cup sliced orange or red bell pepper.

For the topping:

shredded cabbage, edamame, broiled tofu pieces, crushed peanuts, chopped cilantro.

Instructions

For Peanut Sauce:

- Blend all of the above together and keep aside.

For Pizza:

- Pre heat oven to 425 degrees.
- Take pre-baked pizza crust out of the package and top with peanut sauce, cheese and bell pepper.
- Bake for 5 minutes or until cheese is melted.
- Remove crust from oven and top with remaining vegetables, peanuts and cilantro.
- Cut and serve immediately while the crust is still hot!

Tip: for extra crisp pizza, bake the crust in oven for a few minutes and then add sauce, pepper and cheese.

Manchow Soup

Prep Time: 15 mins

Cooking Time: 30 mins

Serves: 4

Ingredients

1/4 cup shredded cabbage
1/4 cup finely chopped green beans
1/4 cup chopped capsicum
1/4 cup finely chopped cauliflower
1 to 2 fresh green chilies, finely chopped
4-5 mint leaves, chopped
1/2 tsp rice vinegar or regular vinegar
2 tsp soy sauce or add as required
1/4 tsp black pepper or white pepper powder (add as required)
3 cups water or vegetable stock
6 tsp cornstarch dissolved in 2 tbsp water (for slightly thicker consistency in the soup, dissolve 7 to 8 tsp cornstarch in 3 tbsp water)
2 tsp finely chopped fresh cilantro leaves for garnishing
1 tbsp sesame oil (or any other oil)
salt as required
For Fried Noodles (optional)
1/3 cup cooked noodles

Instructions

- First, chop all the veggies and keep aside.
- Heat oil in a wok or pan and add the chopped fresh green chilies. Saute for a minute.
- Add chopped green beans, cauliflower shredded cabbage, capsicum and mint leaves and stir fry on a medium to high flame for 3 to 4 minutes.
- In the meantime, if you have cooked noodles, then add them to oil for frying. This is an optional step.
- Fry the noodles till they are crisp. Drain the fried noodles on kitchen paper towels.
- Once the veggies are stir fried for 3 to 4 minutes, then add soy sauce and black pepper. Stir. Add water or vegetable stock.
- Season with salt. Allow the soup to come to a simmer on a medium flame. Keep a check on the amount of salt as soy sauce already has a lot of salt.
- Meanwhile, make a smooth paste of the cornstarch with water.
- Add the cornstarch paste to the soup. Stir very well and let the soup thicken.
- Lastly add rice vinegar or regular vinegar. Switch off the flame. Stir and check the taste. Add more seasonings like salt, black pepper or soy sauce or vinegar if required.
- Stir and serve vegetable Manchow soup hot topped with fried noodles. You can also mix fresh chopped cilantro towards the end or serve the soup garnished with cilantro.

Sweet and Sour Vegetables

Prep Time: 15 mins

Cooking Time: 20 mins

Serves: 6

Ingredients

1 cup cut cauliflower
1 cup cut broccoli
1 cup red bell pepper
1 cup green bell pepper
3 jalapenos cut in stripes
3 tbsp Maggie Brand Jain ketchup,
3 tbsp Kikkomo sweet and sour
dipping sauce
1 tsp of dark vinegar
8 oz soft or firm tofu, sauteed

Instructions

- Wash all vegetables and cut them into medium to large size pieces
- On medium heat slightly boil cauliflower and broccoli.
- On medium heat slightly sauté all 3 peppers.
- In one bowl add Maggie Brand Jain ketchup, Kikkomo sweet and sour dipping sauce and 1 tsp of dark vinegar.
- Add boiled and sautéed vegetables to this red sauce
- Add baby corn and sautéed tofu to the above sauce
- Serve hot!



Desserts

Cinnamon Raisin Cake

Prep Time: 10 mins

Cooking Time: 30 -40 mins

Serves: 10 -12

Ingredients

1½ cup all-purpose flour

1 can condensed milk

1/2 cup regular milk

1 stick margarine

1 tsp lemon juice

1 tsp cinnamon

1 tsp baking powder

1 tsp baking soda

1 cup chopped walnuts

raisins (optional)

Instructions

Mix everything and bake at 325 degree in tube (Bundt) pan.

Vanilla Cup Cake with Chocolate Frosting

Prep Time: 15 mins

Cooking Time: 15 mins

Serves: 12

Ingredients

2½ cups all-purpose flour
(Maida)

1 tsp soda bicarbonate

1 tsp baking powder

2 cups powdered sugar

3/4 cup (170 gm) margarine,
softened

1 cup yogurt at room temp

1/2 cup hot milk

1/2 tsp vanilla essence-

Hershey's "Perfectly Chocolate"
Chocolate Frosting

1/2 cup (113 grams) margarine

2/3 cup HERSEY'S Cocoa

3 cups powdered sugar

1/3 cup milk or water

1 tsp vanilla extract

Instructions

- Preheat the oven @ 180 C, 10 minutes before baking.
- Sift together all purpose flour, baking powder & soda bicarbonate.
- Beat softened margarine, powdered sugar, hot milk, yogurt and vanilla essence together till light & fluffy.
- Fold in the sifted flour.
- Line a muffin/cupcake tray with liners. Divide the batter evenly among the prepared muffin cups.
- .Bake in the preheated oven for 10-15 mins.

For Icing

- Melt butter. Stir in cocoa. Alternately add powdered sugar and milk/water, beating to spreading consistency.
- Add small amount additional milk/water, if needed. Stir in vanilla. About 2 cups frosting.

Notes:

Cupcake Notes: This is originally a cake recipe, so you can bake it as a cake also. For the above mentioned quantity, you can use an 8-9 inch round cake tin

Icing Notes: I used water instead of milk. The consistency of the icing depends on the volume of water added

The cupcakes need to be cooled completely before frosting.

Banana Wafer Pudding

Prep Time: 20 mins

Cooking Time: N/A

Serves: 10

Ingredients

1 (14 ounce can) sweetened condensed milk
4 cups sliced ripe bananas
1 (12 ounce box) vanilla Wafers (house brands are usually eggless)
3 cups heavy cream
1 (3 - 4 ounce box) Instant vanilla mix
1 $\frac{1}{2}$ cup ice cold water

Instructions

- Beat condensed milk with cold water for 1 minute.
- Add pudding mix and beat again for 2 minutes till it gets fluffy. Cover and refrigerate for 3 - 4 hours
- Whip heavy cream till stiff peaks are formed. Gently fold into the pudding mix when you are ready to assemble.

Assemble:

- In a big punch bowl make three layers of the ingredients as follows:
 - $\frac{1}{3}$ Wafers, $\frac{1}{3}$ Bananas, $\frac{1}{3}$ Pudding Mix.
 - Repeat this two more times.
 - Garnish with shaved chocolate or Oreo crumbs.

Tip: Assemble the pudding the night before or give it 5-6-hours to set.

Biscotti

Prep Time: 15 mins

Cooking Time: 50 mins

Makes: 4 dozens

Ingredients

1/2 cup dried cranberries
1/2 cup boiling water
3 cups cake flour, plus more for dusting
2 tsps baking powder
1/4 tsp salt
4 tbsp unsalted butter, room temperature
1 cup sugar, plus more for sprinkling
Use powdered flax seeds and applesauce equivalent for 4 eggs
2 tsps pure vanilla extract
1/2 cup (2 1/2 ounces) unsalted pistachios, coarsely chopped

Instructions

- Preheat oven to 375 degrees. Line a large baking sheet with parchment paper; set aside.
- Place cranberries in a small bowl; add boiling water. Let stand until plump, about 15 minutes. Drain, and set aside.
- Sift together flour, baking powder, and salt into a medium bowl; set aside.
- In the bowl of an electric mixer fitted with the paddle attachment, beat butter and sugar on medium speed until light and fluffy, about 2 minutes. Add powdered flax seeds, beat in vanilla.
- Add flour mixture, and mix on low speed until combined. Mix in cranberries and pistachios.
- Turn out dough onto a lightly floured surface; divide in half. Shape each piece into a 16-by-2-inch log, and transfer to prepared baking sheet, about 3 inches apart.
- With the palm of your hand, flatten logs slightly. Brush applesauce over surface of the dough logs, and sprinkle generously with sugar.
- Bake, rotating sheet halfway through, until logs are slightly firm to touch, about 25 minutes.
- Transfer logs on parchment paper to a wire rack to cool slightly, about 20 minutes. Reduce oven temperature to 300 degrees.
- Place logs on a cutting board. Using a serrated knife, cut logs crosswise on the diagonal into 1/2-inch-thick slices.
- Place a wire rack on a large rimmed baking sheet. Arrange slices, cut sides down, on rack.
- Bake until firm to touch, about 30 minutes. Remove pan from oven; let biscotti cool completely on rack.
- Biscotti can be kept in an airtight container at room temperature for up to 1 week.

Note: Use this as base recipe and add the following in various combinations. Cranberries, cherries, chocolate chunks, pistachios, almonds, lemon juice, orange juice.

Black Bean Brownie

Prep Time: 15 mins

Cooking Time: 20 mins

Makes: 10 pieces

Ingredients

oil for greasing pan
3/4 cup cooked black beans
1/2 cup oil
2 tbsp of flaxseed powder mixed with 6 tbsp of water
1/4 cup unsweetened Cocoa powder
2/3 cup sugar
1 tsp instant or espresso coffee
1 tsp vanilla extract
1/2 cup chocolate chips
1/3 cup flour
1/2 tsp baking powder
1/2 tsp salt
confectioners' sugar for dusting (optional)

Instructions

- Preheat oven to 350 degrees F. Grease 9 by 9 inch square baking pan.
- In a blender, purée the beans with oil.
- Add flax seeds mixture, cocoa, sugar, coffee, vanilla and chocolate chips. Blend them all for a min.
- In a separate bowl whisk together flour, salt and baking powder.
- Add the dry ingredients to the blender and just pulse till it mixes well.
- Pour the above mixture into the prepared pan.
- Bake until the surface looks somewhat matte around the edges and still a bit shiny in the middle
- Bake for about 20mins
- Let it cool for 15 mins before cutting into small squares.
- Dust it with powdered sugar if desired.
- Serve warm with a hot cup of your favorite coffee

Mishtidoi

Prep Time: 5 mins

Cooking Time: 2 ½ hrs

Serves: 10

Ingredients

1 (12 ounce) can of evaporated nonfat milk

1 (12 ounce) can of low fat or nonfat condensed milk

1 (8 ounce) container of nonfat thick yogurt

1/4 tsp whole elaichi dana

Instructions

- Take a 2 ½ quart oven proof bowl.
- Mix all the ingredients, except the elaichi, and blend it with a hand held blender/beater.
- It will froth on the top layer. Sprinkle the elaichi dana or whole elaichi on the yogurt mix.
- Preheat the oven at 350 degree F.
- Cover the yogurt bowl and place it in the oven to bake at 175 degrees F.
- In about 2 hours the yogurt will set firmly. If it does not set like yogurt, bake for ½ hour longer.
- Cool and store in the fridge.

Vegan Badam Halwa

Prep Time: 5 mins

Cooking Time: 40 mins

Serves: 12

Ingredients

2 tbsp coconut oil
4 cups almond powder
12 oz. hot water
2 cups turbinado/ raw sugar or regular sugar
few strands of saffron
1/4 tsp cardamom powder

Instructions

- Melt the coconut oil in a large pot, preferably a kadhai.
- Add the almond powder to it and roast it on medium flame, stirring constantly, till its light pink in color and gives a sweet toasty aroma.
- Add hot water to the mix and stir till almost all the water has evaporated.
- Add kesar and elaichi.
- Add the sugar to the mix and stir till the mix leaves the side of the pan and gives out a little of the oil.

Wheat Flour Sheera

Prep Time: 10 mins

Cooking Time: 20 mins

Serves: 2

Ingredients

2 tbsp wheat flour

2½ tbsp ghee

3/4 to 1 cup sugar or molasses
(jaggery)

elaichi powder as per taste

chopped pista and almonds for
garnishing

Instructions

- Add flour to ghee in a pan and roast on slow fire, stirring continuously
- In a pot, on the side add to sugar 2 1/2 cups water and keep to boil
- When the flour becomes golden brown, add the boiling sweet water
- Stir gently and continuously till excess water evaporates and the ghee separates.
- Decorate with chopped nuts