



Eggplant-potato curry

Indian Food - Maharashtra - Veg-Main

Estimated Times:

Main Ingredient : Brinjal Eggplant
Aubergene



Ingredients

- pinch Asafoetida a
- to taste black Maharashtrian masala
- to taste cilantro/coriander leaves
- 2 tsp coriander powder
- 1 tsp cumin powder
- 1 number eggplant
- 4 number green chilies,
- 1 1/2 tsp mustard seeds
- 1 tbs oil
- 2 number potatoes
- to taste salt
- to taste sugar/jaggery
- to taste tamarind pulp
- 1 tsp turmeric powder

Directions

1. Chop eggplant into 1 inch pieces. Soak in salt water to keep them from turning dark. .
3. Make 1 inch pieces of potatoes. Chop chilies and cilantro.
4. Heat oil in a pan. Add mustard seeds or cumin seeds. As the seeds crackle, add asafoetida, turmeric powder.
5. Add chopped chilies and fry. Add potatoes and stir. Cover and cook them until partially cooked.
6. Drain water from the soaked eggplant pieces. Add them and fry for 5 minutes. Add 1/2 cup water, tamarind pulp, black masala, coriander-cumin powder, salt, sugar or jaggery and cover until the pieces turn soft and the curry thickens.
7. Garnish with coriander leaves. Serve hot.

Recipe Tips

Serving Ideas

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