**Drumstick Curry**

Prep time: 10 Min Cook time: 20 Min

**Ingredients:**

* 4 to 5 drumsticks (medium-sized, rinsed, peeled, and chopped into 3–4-inch pieces)
* 1 onion, roughly chopped
* 2 tomatoes, roughly chopped
* 1-inch ginger, peeled and chopped
* 4 garlic cloves, peeled and chopped
* 1 tsp cumin seeds (jeera)
* ¼ tsp turmeric powder (haldi)
* ½ tsp red chili powder
* ¼ tsp garam masala
* 1 pinch asafoetida (hing)
* 2 tbsp oil
* Low sodium salt, as required
* 2 tbsp coriander leaves, finely chopped (for garnish)
* 2 cups water (adjust consistency)

**Instructions:**

**Prepare the Drumsticks:**

1. Rinse, peel, and cut the drumsticks into 3-4 inch pieces.

**Make the Masala Paste:**

1. In a grinder, blend onions, tomatoes, ginger, and garlic into a smooth paste.
2. Do not add water while grinding.

**Cook the Masala:**

1. Heat 2 tbsp oil in a pan.
2. Add jeera (cumin seeds) and let them crackle.
3. Carefully add the prepared masala paste from the side to prevent splattering.
4. Stir well, then add turmeric, red chili powder, and hing.
5. Saute the mixture, stirring frequently, until oil separates from the masala.

**Cook the Drumsticks:**

1. Add the chopped drumsticks, stir to coat with the masala.
2. Pour 2 cups of water, season with salt, and mix well.
3. Cover the pan and simmer for 15 minutes, until the drumsticks are tender.
4. Adjust water as needed for the desired consistency.
5. Sprinkle garam masala, stir well.
6. Garnish with chopped coriander leaves.
7. Serve hot with steamed rice, jeera rice, or khichdi.