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Spicy Chicken Masala Curry



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Basic Eggless Cake (Using
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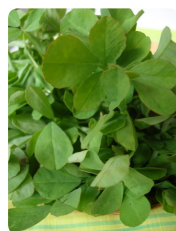
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Eggless Chocolate Cake



Methi Murgh ~ Chicken with
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Rava Dosa – A Photo Tutorial

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BY

SAILU

.

SEPTE

10,

2008



Chicken Masala Balls



Corn Chips with Salsa & Sour Cream



Attukula Attu (Poha Dosa) –
Tomato Chutney



Samosa – Indian Snack



Quesadilla



Pav Bhaji

1

Vote



Sund
was
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Indo-
Chin
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Load
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Julie
and
chop
vege
and
Sesa
nooc
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Nooc
Recip

Prep
&
Cook
Time

30

mts

Serve

4

perso

Cuisi

Indo-

Chin

.

Ingre

1

pack

egg

nood

(boile

drain

in

cold

water

and

tosse

in 1-

2

tsps

oil)

1/4

cup

sprin

onion

finely
chop

2
cups
julien
vege
(carr
bean
cabb
and
capsi

1
tsp
soya
sauce

1
tsp
grate
ginger

2-3
tsps
vinegar

1/2
tsp
brown
sugar
(optional)

pepper
powder

as

requ

salt

as

requ

1

1/2

tblsp

sesa

oil

or

pean

oil

1

tblsp

toast

sesa

seed

1

tblsp

chop

spring

onion

green

finely

chop

1

Heat

a

wok
with
sesai
oil
till
pipin
hot,
add
the
sprin
onion
and
ginger
and
stir
fry
for
1 mt
on
high.
2
Add
the
rest
of
the
vege
and
toss
them
on
high

heat

for

4

mts.

3

Add

salt,

pepp

pwd,

soya

sauce

and

brow

suga

and

comk

Add

the

drain

nooc

and

comk

well.

4

Add

vineg

and

toast

sesai

seed

and

toss

the
noodles
and
vegetables
on
high
heat
for a
few
seconds.
Turn
off
heat.
Garnish
with
chopped
spring
onions,
green
and
serve
hot
with
vegetables
and
paneer
in
sweet
and
sour
sauce.

Vegetables

and
pane
in
sweet
and
sour
sauce



The
tend
pane
pane
pair
beau
with
the
assoi
vege
cook
in
sweet
and
sour
sauce
For
a
non-
veg
versi
repla
pane
with
cook

chick
or
fish
piece
Just
ensu
the
vege
retai
their
crun
and
refra
from
over
them



Chop
vege
and
vege
and
pane
in
swee
and
sour
sauc

Vege
&
Pane
in
sweet
and
sour
sauce
Recipe

Prep
&
Cook
Time
40
mts

Serve
4
person

Cuisi
Indo
Chin

.

Ingre

2
cups
vege
(tom
onion
baby

corn,
capsi
bean
carro
cabb
chop
into
bite
sizec
piece

1/2
cup
pane
cube
saute
in a
tsp
of
oil
for
3
mts

1-2
finely
chop
green
chilli

1
tsp
grate

ginger

1

1/2

tsps

light

soya

sauce

1

tblsp

vinegar

1

tblsp

brown

sugar

1

tblsp

tomato

ketchup

2

tblsp

tomato

puree

1

tblsp

corn

1

1/4

cups

water

salt

to

taste

1

1/4

tblsp

sesame

oil

or

peanut

oil

2

tblsp

finely

chopped

spring

onion

stalk

1

Heat

oil in

a

large

wok

and

once

the

oil is

pipin

hot,
add
the
green
chilli
and
grate
ginger
and
stir
fry
on
high
for a
few
seconds
2
Add
the
chopped
vegetables
(except
tomatoes)
and
stir
fry
on
high
for
4-5
minutes,
consistently

tossi
ther
3
Redu
to
medi
heat
and
add
the
brow
suga
soya
sauc
toma
ketch
toma
pure
and
vineg
Com
well
and
cook
for
2
mts.
4
Add
the
toma
quar

and
saute
pane
cube
and
stir
fry
till
the
spice
coat
the
vege
and
pane
well,
for
two
mts.
Keep
stirri
cons
lest
it
burn
5
Add
wate
and
salt
and
cook

on
high
till
the
water
redu
to
half
its
quan
Com
a
little
water
to
the
corn
such
that
there
are
no
lump
and
slow
add
to
vege
stirri
cons
6
Keep

stirri
till
the
sauce
thick
and
turn
off
heat.
Garr
with
sprin
onion
green
and
serve
hot
with
nooc
or
fried
rice.

at this:

5

8

1



More





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Also
Like

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Tags:

indo-Chinese_recipes

Sailu

I'm
a
food
blogger,
food
photographer
and
organic
gardener
based
out
of
India.
I
enjoy
cooking
for
my
family
using
fresh
produce
from

my
vegetable
garden
and
farmer's
market.
I
love
to
try
out
various
cuisines
and
perfect
my
cooking
skills.
I
believe
that
hard
work,
self-
discipline,
and
a
positive
attitude
cannot
help
but
reap
a
harvest
of
fantastic
results.
Say
hello
and

join
me
on
Pinterest,
Google
Plus,
Twitter,
Instagram
and
Facebook.



YO
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