

Roasted Green Chilli Chutney

Ingredients

coconut - ½ cup, grated
roasted gram - ½ cup
green chillies - 10-12
asafetida powder - ¼ tsp
tamarind - ¼ tsp
salt - to taste
oil - 2 tbsp

For Seasoning (Tadka, thalippu) :

oil - 1 tbsp
mustard - 1 tsp
black gram (urad) dal - 2 tsp
curry leaves - few

Method

Heat oil in a small fry pan.

Roast green chillies till they loose the green color.

Add gram and roast till light brown.

Add asafetida, mix well and remove from fire. Allow to cool.

Grind all these with tamarind and coconut, to a paste, with some water.

Add salt to taste.

Heat oil for seasoning. Add mustard.

When it splutters, add dal and curry leaves.

Fry for few seconds and add to the chutney

Garlic Coconut Chutney

Ingredients

coconuts - 4-5

tamarind - ½ tsp

garlic - 8-10 flakes

salt - to taste

oil - 1 tbsp

Method

Heat oil, fry garlic till brown and remove.

Roast red chillies in the remaining oil in the pan.

Grind coconut with roasted garlic, chillies and tamarind to a paste, with some water.

Add salt to taste.

Potato Gojju

Ingredients

boiled potatoes - 200 gms
roasted red chillies - 3-4
tamarind - size of small lime
asafetida - ¼ tsp
salt to taste

Method

Mash potatoes lightly.

Soak tamarind in 1 ½ cup of water and extract juice.

Grind the chillies using little of this juice. Mix with potatoes.

Add asafetida and salt.

Brinjal Gojju

Ingredients

brinjals - 2 large (total weight about 500 gm)

red chillies - 8-10

black gram (urad) dal - 1 tbsp

coriander seeds - 1 tbsp

asafetida - ¼ tsp

tamarind - size of a lime

salt to taste

Method

Roast red chillies, dal, coriander and asafetida using very little oil and powder them together.

Roast brinjals, peel and mash.

Mix with the prepared powder.

Soak tamarind in ½ cup of water.

Extract the juice and add to the brinjal mixture and tamarind extract.

Add salt to taste.

Orange peel Thuvaiyal

Ingredients

Scrape away the white part from orange peel and chop the peel

peel - 2 cups, chopped

tamarind - size of a big lime

red chillies - 15-20

mustard - 1 ½ tsp

black gram (urad) dal - 1 ½ tbsp

asafetida - ¼ tsp

salt to taste

Method

Boil water, add the peel.

When it begins to boil again, remove from fire and drain.

Roast red chillies, mustard, dal and asafetida.

Grind them with tamarind to a paste, using some water.

Add peel and grind just till the peel is crushed.

Add salt to taste.

Green Tomato Chutney

Ingredients

green tomatoes - ½ kg

oil - 5 tbsp

red chillies - 10-12

black gram(urad) dal - 2 tbsp

mustard - 2 tsp

asafetida - little

salt to taste

Method

Heat 3 tbsp of oil and fry chopped tomatoes till soft. Allow to cool.

Heat remaining oil and fry chillies, dal , mustard and asafetida.

Grind all these with tomatoes.

Add salt to taste.

Mango Bar Grated Coconut Chutney

Ingredients

finely chopped mango bar pieces - 1 cup

coconut - 1 ½ cup

roasted red chillies - 6-8

jaggery - to taste

salt to taste

For Seasoning (tadka, talippu) :

oil - 2 tbsp

mustard - 1 tsp

curry leaves - few

Method

Soak mango bar pieces in about 2 cups of water till soft.

Grind grated coconut with chillies and ½ the mango bar pieces.

Mix in the remaining pieces with the soaking water.

Add jaggery and salt to taste.

Heat oil for seasoning.

Add mustard. When it splutters, add curry leaves.

Add the prepared seasoning to the chutney.

The chutney is of thick pouring consistency.

Add water, if needed.