

Khatoo

(Gravy for Bhoonji Khitchri under Rice menu) ¼ cup dhal (left over from dhal for Bhoonji Khitchri) 2 cloves of garlic ¼ bunch green dhunia leaves (coriander) 2 tblsp aamli juice (tamarind) 2 tblsp sugar ¼ tsp salt 1 tblsp fresh or dessicated coconut (fresh coconut must be pounded in chutney) 2-3 green chillies ¼ tsp jeero (cumin) 1 tblsp chana flour (gram) 1 tblsp ghee Juice of 1 orange Pound to fine paste, chutney made from green chillies, garlic, dhunia leaves, and dhal. Add to this aamli, juice of orange, and the water left-over from dhal (about 2 cups), coconut and pea flour. Add salt. Now brown a few slices of onion in ghee and when a delicate brown add the spiced dhal water to it. Let it boil to consistency of thin cream or soup. Add sugar to taste. Garnish with mint and serve hot with steaming khitchri.