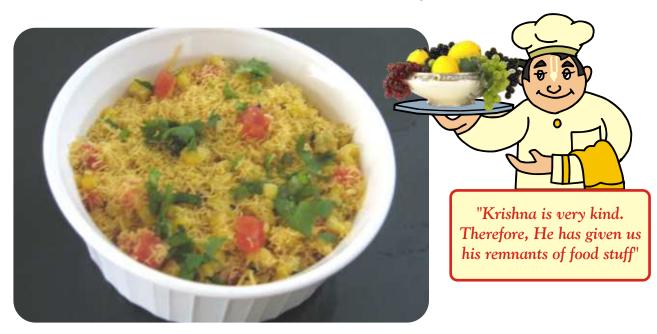
Corn Bhel

by Anand Lila devi dasi



Ingredients

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Corn Kernels	3 C
Oil	3 Tbsp
Mustard Seeds	1 Tsp
Asafetida Powder	¹/₂ Tsp
Hot Green Chilies Chopped	2
Ginger Grated	2 Tbsp
Fresh Curry Leaves	9-10
Salt	1 1/4 Tsp
Chopped Tomatoes	¹⁄₂ C
Lemon Juice	1 Tbsp
Chopped Fresh Coriander Leaves	2 Tbsp
Sev (crispy Chickpea Flour Noodles)	¹⁄₂ C

Preparation

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- 1) Heat oil in a pan, add the mustard seeds. When they crackle, sprinkle asafetida powder. Add the chilies, ginger and curry leaves in succession, sauté for a few moments and then add the corn kernels and salt. Cover and cook over low heat for 15-20 minutes or until the corn is soft but not broken.
- 2) When the corn is cooked, add the lemon juice and tomatoes, combine well.
- 3) Sprinkle with fresh coriander leaves and sev.

Serves

Five to Six

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