



Peanut chutney

#Cibaspices

Ingredients

How many servings?

- 1 bowl peanuts
- 2-3 dry red chillies
- as needed curry leaves
- 1 pinch Ciba asafoetida
- to taste salt
- As needed oil
- 2 tsp urad dal
- 2 tsp chana dal
- 1 tsp mustard seeds
- 1 tsp tamarind paste

Steps

How long to cook?

- 1 In a heavy bottom pan, dry roast peanuts and keep aside. Once cool add it in grinder jar.
- 2 Take 1tsp oil, add 1tsp each of chana dal and urad dal. Once it starts to splutter, add it to peanuts in grinder jar. Add tamarubd paste, salt to taste and water. Grind it to smooth paste and pour in a serving bowl.
- 3 In a tempering pan, take 1tsp oil. Add 1/2 tsp asafoetida, 1tsp each of urad dal and chana dal, 1 tsp mustard seeds and 4-5 curry leaves.
- 4 Add this to chutney and serve.