



Ingredients: Curry leaves- 1 cup, grated coconut 2 cups (preferably copra), Kashmir chilly 8, urad dal 2 tsp, Bengal dal 2 tsp asafetida a pinch, salt to taste, amchur powder ¼ tsp , sugar a pinch for taste(optional) . Oil 2 tsp.



Method: Make small pieces of copra and dry grind to make desiccated coconut. Take a pan and dry fry till nice aroma comes. If you don't have copra, then use coconut instead, and dry fry till it turns in to light brown in color. Wash and dry the curry leaves using kitchen towel and remove the excess moisture. Now dry fry curry leaves till crisp. Fry urad and Bengal gram dal separately till it turns in to light brown in color. Add oil and fry red chillies .Switch off

the flame when chillies puff up. Let all these ingredients cool down completely. By adding all the fried ingredients, along with salt, asafoetida, sugar and amchur powder(you can also use tamarind instead of amchur) , pound or dry grind using mixer jar till you get nice powder



Note : . Delicious side dish for idli, dosa, chapati and hot rice.

. Oil can be avoided while frying chillies.

.This chutney powder is little spicy so adjust chilli as per the taste .It can be stored for 15 days in air tight container.

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