



# Brinjal sambar

**Ingredients:** *To make sambar powder....*

*Coriander seeds ½ tabs*

*Jeera 1 tsp*

*Chana dal 1tsp*

*Fenugreek ½ tsp*

*Pepper corns ½ tsp*

*Kashmiri Red chillies -2*

*Pinch of turmeric, asafetida, curry leaves.*

*Roast red chillies, coriander, jeera, chana dal, fenugreek, pepper, curry leaves till  
nice*

*aroma comes. Powder when  
it turns in to room*

*temperature. Add  
asafetida powder and  
mix well keep aside.*



*To make Sambar... Brinjal-3 to 4*

*Toor dal-1/2 cup*

*Tamarind pulp-2tsp*

*Green chilli-2*

*Oil, urad dal, mustard seeds for seasoning.*

*Salt, curry leaves, coriander leaves.*

*Turmeric powder a pinch.*



*Method.... Cut the brinjal into cubical pieces, and immerse in water for 15 minutes then drain the water. Pressure cook toor dal till mushy. In a cooking pan, add brinjal pieces, green chilli, tamarind juice, and water just to immerse the pieces. Bring this to boil and lower the flame. Add turmeric powder, salt, and few curry leaves and cook till soft. Now add cooked toor dal and water till you get right consistency which you prefer. Bring this to boil by adding sambar powder. Adjust the quantity of sambar powder according to the spices you need. Now heat the tempering pan, add oil, when heat, season with urad dal, mustard seeds, and curry*

*leaves. Pour this seasoning over the sambar. Garnish with coriander leaves. Hot brinjal curry goes well with rice, dosa, idli.....!*



*Note: To increase the aroma add Drumstics along with brinjal.*

*This sambar powder can also be used in mixed vegetable sambar.*

*Sambar powder lasts for a month in a air tight container.*

*Om shanti*

