

Steamed rice balls

Ingredients:

White rice-2cups

Green chillie-2

Urad lentil, mustard seeds-1tsp each

Red chillies-2

Curry leaves, oil 3tsp

Water -5cups, Salt to taste.

Wash and soak rice for 2hours and grind into coarse paste (semolina or sooji rava consistency) by adding enough water. Add salt and remaining water mix well and keep aside. Heat a heavy bottom pan, add 3tsp oil, when hot add broken red chillies, mustard seeds and urad dal. When it starts spluttering, add finely chopped green chillie and curry leaves. Now add ground rice paste. In a small flame stir continuously till it becomes single lump. When it cools down, make lemon sized balls and steam in idli steamer or in cooker (without whistle) for15 minutes. Have with chutney or sambar!





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