coconut peanut chutney for Idly and Thosai

NIBBLEDISH CONTRIBUTOR

Ingredients

Grind in a Blender

Grated Coconut One Cup

Roastet Peanuts 1/4 Cup

Green Chillies - 5 Nos

Ginger One inch

Garlick Two cloves

Salt to taste

For Seasoning:

Sesame Oil Two table spoon

Mustard Seeds One tea spoon

Broken Urad Dhall One tea spoon

Curry leaves Two tea spoons

Shallots chopped finely Two table spoons

Instructions

1. Grind the ingredients mentioned somewhat coarsely adding quarter cup water and salt to taste and transfer to a serving bowl.

2. Heat the oil in a small saucepan and splutter mutard dhall. Add curry leaves and chopped shalots and fry until the onions turn golden brown.

3. Transfer items in (2) to the serving bowl with the chutney.

4. Voila Maharajapuram coconut peanut chutney is ready.