pongal by bhuvana

NIBBLEDISH CONTRIBUTOR

Ingredients

1 cup raw rice
1/2 cup moong dall
ghee 5 table spoon
pepper 1 table spoon
zeera 1/2 table spoon
asafoetida powder (to taste)
salt (to taste)
curry leaf one pinch
10 pieces of cut cashew nuts.

Instructions

first boil the raw rice and moongdall together in a cooker for 10 t0 15 minutes.
second take a frying pan and heat it with ghee and then add pepper,zeera,cashew nut,asafoetida powder and fry it for few minutes and curry leaf and salt in the last.
third now mix both the items from the cooker and frying pan and serve it hot.