

## Recipe Dish of the day

# Ukadpendi

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### Ingredients :

- 3 cups of hot water
- 3 Bowls of Jowar(Sorghum) flour
- 2 onions (finely chopped)
- Handful of Peanuts (approx 30 grams)
- Finely sliced dry coconut (approx 15 grams)
- Curry leaves (approx 10)
- 2 Finely minced chillys
- 2 tsp of Ginger garlic paste
- 3-4 table spoons of soyabean oil
- 2 tsp of red chilly powder
- 1 tsp of turmeric powder
- 1 tsp of cumin seeds
- 1 tsp of mustard seeds
- salt as per taste

### Instructions :

Pre heat the oil for 1 minute.

Add 1tsp of mustard seeds and let them pop.

Add 1tsp of cumin seeds.

Fry the peanuts till they turn red.

Fry the onions till they turn golden brown.

Pour hot water when the mixture turns golden brown and stir everything well.

Cover the pan for approx 1 minute. After that the ukadpendi is ready to serve.

