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Mirchi Ka Salan (Tangy Stuffed Jalapenos in Gravy)



Ingredients

Jalapeno chilies - 8
 Cumin seeds - 1 tsp
 Mustard seeds - 1/2 tsp
 Thick tamarind paste - 2 tbsp
 Oil - 2 tbsp
 Salt - 1/2 tsp
 PASTE
 Fresh coconut - 1/2 cup
 Sesame seeds - 2 tbsp
 Broken cashew - 2 1/2 tbsp
 Chopped ginger - 1 tsp
 Turmeric - 1/2 tsp (optional)
 Chili powder - 1 tsp
 Cumin - 1 tbsp
 Coriander powder - 2 tsp
 Salt - 1/2 tsp

Preparation

- 1 PASTE
- 2 Soak cashew (or use peanuts, I personally like the taste of cashews in this) and sesame in water for 15 minutes then grind with coconut and 2 tbsp water.
- 3 Make a paste then add all other ingredients (for paste) and grind again with little water.
- 4 Take out in a bowl.
- 5 BIRYANI
- 6 Slit chilies and remove the seeds.
- 7 Stuff chilies with masala (approx 1 tsp in each).
- 8 Heat 3 tbsp oil in a pan, stir fry chilies for 1 minute, remove and keep aside.
- 9 Now add cumin and mustard in this pan, when start crackling, add tamarind paste and

stir fry for few seconds.

- 10 Add the remaining masala, fry for few seconds and add 1 1/4 cup of water.
- 11 Mix and let it boil for 2 minutes on low heat.
- 12 Now add chilies, cover and cook for 2 minutes.
- 13 Mirchi Ka Salan is ready to serve
- 14 Best eaten with biryani and parathas or as a side dish.

Cooks Note

A famous dish from Hyderabad, India – stuffed jalapenos in a tangy coconut, cashew and sesame sauce.

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