Posted on 18 October 2012

by Anjana Chaturvedi

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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