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Drumstick Curry



Ingredients

Drumsticks-3
Tomato,chopped-3
Green peas,boiled -1/2 cup
Green chilies,chopped-1 tsp
Ginger- chopped-1/2 tsp
Turmeric powder-1/2 tsp
Chili powder-3/4 tsp
Coriander powder- 1 tsp
Sugar-1/2 tsp
Yoghurt- 2 tsp
Salt- to taste
Tempering:
Cooking oil- 2 tbsp
Cumin seeds- 1/2 tsp
Mustard seeds- 1/2 tsp
Asafoetida- 1/3 tsp
Curry leaves- 8

Preparation Time

15
min

Cooking Time

20
min

Preparation

- 1 Wash and scrape or peel the drumsticks and chop into 2.5 inch pieces.
- 2 Grind tomatoes,green chili and ginger and make a smooth puree.
- 3 Add 1.5 cup water,1/2 tsp salt, 1/3 tsp turmeric and chopped drumsticks in the pressure cooker.
- 4 Pressure cook for 1 whistle, wait for 2-3 minutes and then release the pressure, strain the drumsticks and wash with water to stop further cooking.
- 5 Heat oil in a pan and add cumin, mustard seeds, asafoetida and curry leaves.
- 6 When mustard start crackling add the tomato puree and cook for 5 minutes till it start to thicken.
- 7 Now add boiled peas,curd,sugar,all the spices and boiled drumsticks.
- 8 Cover and simmer till the gravy become thick and oil start showing from the sides of the pan.

9 Add chopped fresh coriander and serve.

10 Serving suggestions: serve as a side dish with any Indian meal.

Cooks Note

Preparation time: 15 min

Cooking time: 20 minute

Serving: 5

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