

TOMATO RASUM

2 BIG RIPE TOMATOES

TAMARIND THE SIZE OF A MARBLE

$\frac{3}{4}$ TEASPOON SALT

$\frac{3}{4}$ TSPS each of BLACK PEPPER
AND JEERA

1 clove garlic, a TINY SPRIG
CORIANDER leaves, 15 CURRY leaves,
1 TSP ghee, $\frac{1}{3}$ TSP mustard seeds,
1 TSP TUVARAM dhal, 1 dried chilly.

Wash, cut tomatoes into fours and
put into 2 cups water, let come to
boil. Remove, add tamarind, let cool.

Squeeze to pulp. To the juice, add
all the following ingredients: black peppers,
jeera and garlic ^(skins on) crushed coarsely together,
salt, coriander leaves and curry leaves.

Put ghee in a pot, add mustard seeds,
when they stop spluttering, add dhal and
chilly. When dhal turns a light brown, pour
tomato mixture in. Let boil 3 minutes