

Tangy Split Red Gram Broth (Rasam)

In our state Andhra Pradesh we use rasam while eating rice. It is very tasty and spicy.

I hope you will like it and try it once!

Ingredients

- 1 cup(s) split red gram (tuvar dal)
- 2 teaspoon(s) lemon juice
- 6 cups water
- $\frac{1}{2}$ teaspoon(s) each of turmeric powder and asafoetida
- 6 peppercorns
- 2 green chilli(es) slit
- 2 red chilli(es)
- 2 tomato(es) chopped
- 1 teaspoon(s) each of coriander and mustard seeds
- 2 teaspoon(s) cumin seeds
- 6 curry leaves
- 2 tablespoon(s) ghee (clarified butter) / butter
- 1 tablespoon(s) finely chopped coriander leaves
- Salt to taste

Method of preparation:

Wash and soak the split red gram in the water for some time. Roast the red chilli(es), coriander seeds, asafoetida, peppercorns and half of the cumin seeds. Cool and grind to a fine powder (Rasam powder). Bring to boil the split red gram along with the water in which it was soaked and the turmeric powder. Now, reduce the heat. Cover and cook on low heat for 8 minutes till the gram is half-cooked.

Now, add the slit green chilli(es), chopped tomato(es), chopped coriander leaves, lemon juice, Rasam powder and salt. Cover and keep on low heat for 6 minutes till the gram is completely cooked.

For the tempering, heat the ghee (clarified butter) / butter in a pan till very hot. Drop in the mustard seeds and let them crackle. Now, add the rest of the cumin seeds and fry on low heat for 2 minute(s) or till the seeds are a shade darker. Add the curry leaves and pour this tempering on the cooked gram mixture. Cover and keep for a while before serving.

It can be served with cumin rice or plain boiled rice.