



MY RECIPE BOOK

By



SAMBAR MASALA



STEPS:

1. HEAT OIL IN A PAN AND SAUTÉ CHOPPED TOMATO UNTIL SOFT.
2. ADD SWADSUGAM SAMBAR MASALA, COOKED DAL, VEGGIES, TAMARIND PASTE, AND SALT.
3. ADD WATER TO ADJUST CONSISTENCY, BRING TO A SIMMER FOR 5-7 MINUTES.
4. SERVE HOT WITH RICE OR DOSA.