

mirchi ka salan

preparation time: 10 minutes
cooking time: 1 hour
chilli rating: medium

difficulty level: easy
serves: 4-6 as part of an
indian meal



ingredients

3 tsp tamarind concentrate
vegetable oil for deep frying
plus 1/3 cup
1 kg fresh banana chillies, slit
lengthways (see Ajoy's tips)
3 brown onions, thinly sliced
1 tsp salt
1/4 cup salan masala (see Ajoy's
tips)
1 tsp fresh ginger, grated
1 tsp garlic, minced
40 fresh curry leaves
1/4 cup coconut cream

method

Mix tamarind in 1/4 cup warm water until dissolved and set aside, until needed.

Pour oil to a depth of 4 inches into a large, deep saucepan and heat to 180 C on a deep-frying thermometer. Working in batches, add the chillies and fry just until they change colour. Using a slotted spoon or tongs, transfer to a plate.

In a large saucepan, heat 1/3 cup oil over medium-low heat. Add onions and salt and cook, uncovered, stirring occasionally, until onions are dark golden-brown. Add the masala, ginger and garlic and cook, stirring for 2 minutes.

Add the cooked chillies, curry leaves, coconut cream and tamarind water to the pan. Cook, uncovered, over medium-low heat until chillies are very soft and adjust seasoning, if necessary.

Serve immediately.

Ajoy's tips To make salan masala click [salan masala recipe](#).

Banana chillies are about 6-inches long, mild to sweet, and green, yellow or red. Do not confuse with the hotter Hungarian or yellow waxy chillies. To read about all types of chillies, click [Ajoy's Blog](#)

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