

Coconut Chutney

Ingredients:

1 cup grated coconut (fresh or frozen)
2 tablespoons roasted chana dal (split roasted gram)
1-2 green chilies, chopped (adjust to taste)
1 small piece of ginger, peeled and chopped
2 tablespoons fresh cilantro leaves
1 tablespoon lemon juice
Salt to taste
Water, as needed
For tempering:
1 tablespoon oil
1/2 teaspoon mustard seeds
1/2 teaspoon urad dal (split black gram)
A few curry leaves

Instructions:

In a blender or food processor, add grated coconut, roasted chana dal, green chilies, ginger, cilantro leaves, lemon juice, and salt.

Blend the mixture until it forms a coarse paste. Add water gradually, as needed, to adjust the consistency. The chutney should be smooth and slightly thick.

Transfer the chutney to a serving bowl.

In a small pan, heat oil over medium heat for tempering.

Add mustard seeds and let them splutter. Then add urad dal and curry leaves. Saute until the dal turns golden brown.

Pour the tempering over the coconut chutney and mix well.

Serve the coconut chutney as a condiment or dip with dosa, idli, vada, or any other South Indian dish.

Enjoy your homemade Coconut Chutney!