

CHOKHA

INGREDIENTS :

Eggplant- 1 large

Tomatoes- 2

Garlic with peel - 4 cloves

Potato - 1 small (boiled)

Onion (chopped) - ½

Green chilli (chopped) - 2

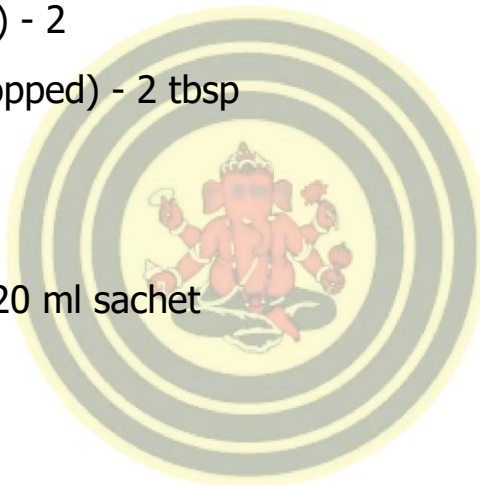
Coriander leaves (chopped) - 2 tbsp

Lemon juice- 1 tsp

Ginger paste- ½ tsp

Ganesh mustard oil- 20 ml sachet

Salt to taste



METHOD:

1. Roast the eggplant, tomatoes, cooked potato and garlic cloves on open flame, placing them on a wire mesh.
2. Once cooked, remove from flame and place in a bowl, cover with a plate and let it steam and soften in the residual heat.
3. Once cooled a bit, peel the eggplant, tomatoes, garlic and potato
4. Mash the above with your hands (traditional way), can use a masher too
5. Add the onion, green chilli, coriander, ginger, lemon juice, mustard oil, and salt to taste.
6. Mix well and serve with Lithi (traditional way), or use as a dip to serve with papad or chips.