

# Ganesh Chaturthi recipes / Kozhukattai Recipes

Hello Friends,

**Wishing you all happy  
vinayaga chaturthi / ganesh  
chaturthi .**

Here you can find the collection of ganesh chaturthi recipes – ellu kozhukattai, poorna kozhukattai recipe, pidi kozhukattai recipe, kara kozhukattai, aval kozhukattai, kondakadalai sundal recipe, medhu vada recipe, payasam recipes and appam recipes.

Try sweet and kara kozhukattai recipes and other special recipes for ganesh chaturthi and have a great celebration.

## Vinayagar Chaturthi Recipes 2015 / Ganesh Chaturthi Recipes

### Kozhukattai Recipes

1. [Thengai Poorna Kozhukattai](#)
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3. [Aval Kara Kozhukattai](#)

4. [Aval Sweet Kozhukattai](#)
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7. [Kaju Katli](#)
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## [Payasam / Kheer Recipes](#)

1. [Red Aval Payasam \(Poha Kheer\)](#)
2. [Arisi Payasam \(Rice Kheer\)](#)
3. [Sago Payasam](#)
4. [Moong Dal Payasam](#)
5. [Moon Dal Sago Payasam](#)
6. [Yellow Pumpkin Payasam](#)
7. [Godhumai Rava Payasam \(Cracked Wheat Kheer\)](#)
8. [Carrot Kheer](#)

# Savory Recipes

1. Urad Dal Vada
2. Aval Vadai (Poha Vada)
3. Sago Vadai
4. Kondakadalai Sundal
5. Sprouted Navadhanya Sundal



Ellu Kozhukattai



Thengai Poorna Kozhukattai



Sweet pidi kozhukattai



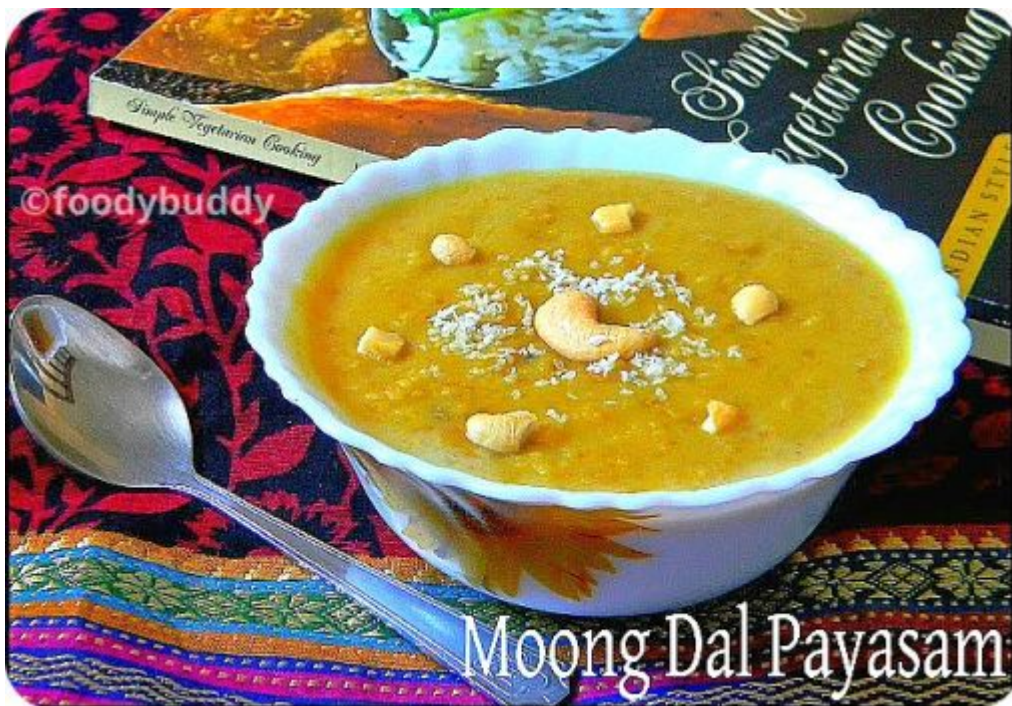
■  
uppu urundai



■  
aval kara kozhukattai



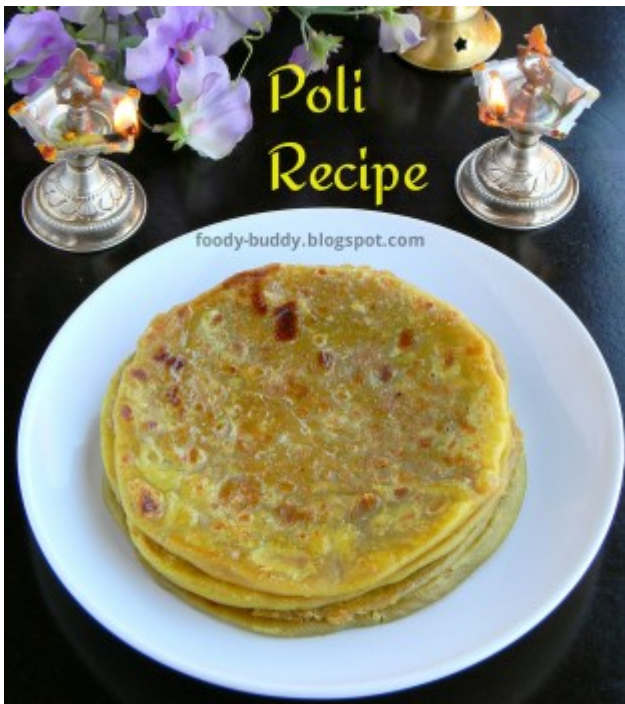
Kondakadalai Sundal



Moong Dal Payasam



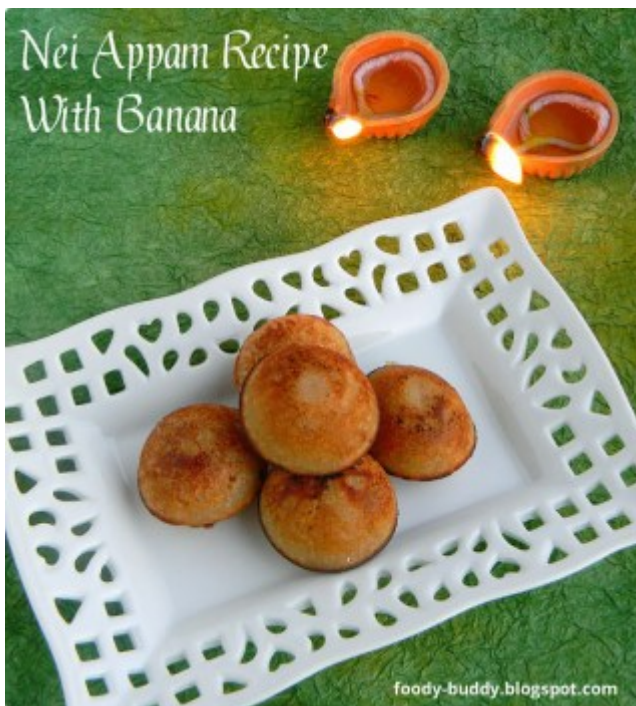
Sago Payasam



Paruppu Poli



Kandaraappam



Nei Appam



Medhu vada



Tags : [ellu kozhukattai](#), [sesame seeds kozhukattai recipe](#), [how to make ellu kozhukattai recipe](#), [modak recipe](#), [poorna kozhukattai recipe](#), [how to make thenga poorna kozhukattai recipe](#), [modhagam](#), [prepare sweet kozhukattai recipes](#), [ganesh chaturthirecipes](#), [vinayagar chaturthi recipes](#), [pillaiyar chaturthi recipes](#), [vinayagar chaturthi tamil recipes 2014](#), [paal kozhukattai recipe](#), [how to make easy paal kozhukattai recipe](#), [prepare paal kozhukattai recipe](#), [paal kozhukattai recipe for vinayagar chaturthi](#), [kuzhukattai recipe for ganesh chaturthi](#), [make kollukattai recipe](#), [kollukattai recipes](#), [pidi kozhukattai recipe](#), [sweet aval pidi kozhukattai](#), [kara kozhukattai recipe for vinayagar chaturthi](#), [pidi kozhukattai for vinayagar chaturthi](#), [thengai poorna kozhukattai](#), [modhagam](#), [sago payasam recipe](#), [kandarappam](#), [poli recipe](#), [appam recipe](#), [vinayagar chaturthi](#)

kozhukattai recipes2014, ganesh chaturthi recipes 2014 Tags: [vinayagar chaturthi recipes 2015](#), [ganesh chaturthi recipes](#), [pillaiyar chaturthi recipes](#), [kozhukattai recipes 2015](#), [modak recipes](#), [how to make soft kozhukattai](#), [how to make modak recipes](#), [payasam recipes](#), [urad dal vadai](#), [sundal recipes](#), [nei appam](#), [ellu urundai](#), [ladoo recipes](#), [poli recipes](#).

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## CURRY LEAVES RICE / KARUVEPPILAI SADAM



Curry leaves rice / karuveppilai sadham / Karivepaku Annam – a simple and flavorful rice dish. Nothing can beat the flavour of curry leaves when you add them in hot oil. This is my mom's recipe. My mom makes lots of variety rice dishes. During school and college days, everyday I take different rice dishes for lunch box. It was a big hit and favourite among friends.

Most of us don't know the medicinal value of curry leaves, they just throw the leaf from food. Try to include this herb in your regular diet especially it is very good for women's health, because it keeps your uterus healthy and taking curry leaf everyday will get rids of all women's problems like irregular periods and infertility problems.

Making curry leaves rice is very easy and even bachelors can make it. Also you can make this karuveppilai sadham to pack for lunch box for kids and adults. Kids will also love this rice because of its green colour.

Are you breaking your head daily and thinking what to pack for your husband and kid..Then try this easy curry leaves rice recipe.

Curry leaves rice goes well with any vegetable fry like [potato fry](#) or [yam fry](#).

## Health benefits of Curry Leaves

- Helps to keep anaemia at bay.
- Fights diabetes.
- lowers cholesterol.
- Improves digestion.
- Prevents greying of hair.

**Preparation Time : 10 mins      Cooking Time : 20 mins      Serves : 2**

## Ingredients For Curry Leaves Rice

- 2 Cups of Cooked Rice
- 1 Handful of Curry Leaves
- 1 Tsp of Ghee
- Salt as required

### To Fry and Grind

- 2 Tsp of Oil
- 1 Clove (Small)
- 1 Cinnamon (Small)
- 2 Red Chillies
- 1/2 Tsp of Black Pepper
- 1/2 Tsp of Cumin
- 2 Tbsp of Coconut (Grated)
- 6 Cashews Nuts
- 2 Tbsp of Urad Dal

### To Temper

- 2 Tsp of Gingelly Oil or any cooking oil
- 1 Tsp of Mustard
- Pinch of Asafoetida (Hing)

## Method for karuveppilai sadam

- Heat a pan with oil, roast the curry leaves until all the moisture in the leaves goes off. Keep it aside.
- In the same pan, fry all the ingredients listed under "To fry and To grind". Once it done, cool down and then grind it along with curry leaves.
- Heat a pan with oil, add mustard seeds, after it crackles, add asafoetida, fry it for few secs and turn off the stove. Add ground curry leaves powder, cooked rice, a tsp of ghee and salt. Gently mix it.
- Flavourful curry leaves is ready to serve.

## Tips

- You can also add few garlic while frying.
- Use freshly cooked rice or leftover rice.
- Adding ghee makes rice more flavourful.



*Karuveppilai Sadham*

Tags : [curry leaves rice](#), [karuveppilai sadam](#), [curry leaf rice recipe](#), [how to make curry leaves rice](#), [prepare curry leaves rice](#), [no onion no garlic recipe](#), [easy lunch box recipe](#), [lunch box rice](#), [bacheoler variety rice recipe](#), [variety rice recipe](#), [curry leaves recipe](#)

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## Vendhaya Kuzhambu Recipe – South Indian kuzhambu

Vendhaya Kuzhambu Recipe also called Venthaya kulambu / Fenugreek Seeds Gravy / Methi seeds Curry is a traditional and authentic south Indian kuzhambu recipe prepared with fenugreek seeds. This is my mom's signature kuzhambu recipe and it looks tempting and heavenly in taste with hot steamed rice and ghee. This vendhaya kuzhambu has lot of medicinal properties, good for diabetic patients as it controls the blood sugar level in blood.

To make vendhaya Kuzhambu Recipe – This is very similiar to [puli kulambu](#) preparation, except the addition of roasted fenugreek seeds. Make sure to add lot of small onions and garlic, that makes the vendhaya kuzhambu more tasty and lip smacking

This simply delicious vendhaya kuzhambu goes well with hot steamed rice, papad and [keerai kootu..](#)



## How to Make Vendhaya Kuzhambu Recipe

**Preparation Time : 15 mins**

**Cooking Time : 20 Mins**      **Serves :**  
**4**

### **Ingredients For Vendhaya Kuzhambu Recipe**

- 2 Tsp of Fenugreek Seeds (Roast and grind)
- 2 Handful of Small Onions(Shallots)
- 12 Garlic Cloves
- 2 Medium Size Tomatoes
- Gooseberry Size of Tamarind

- 2 Tsp of [Sambar Powder](#)
- Salt as required

## To Temper

- 1 Tbsp of Gingelly Oil
- 1 Tsp of Mustard Seeds
- 1 Tsp of Urad Dal
- Handful of Curry Leaves
- 1/4 Tsp of Asafoetida (Hing)
- 1 Red Chilly

## Method

- Heat a pan, dry roast the fenugreek till it changes brown colour and aroma comes. (Don't burn the fenugreek). Let it cool down and grind it to a powder.
- Soak the tamarind in hot water for 15 mins.
- Heat a pan with oil, when it is hot, add all the ingredients listed under " To Temper ".
- Add onion, garlic, saute them until it changes colour and soft. Add tomato, fry them until it turns soft and mushy.
- Add [sambhar powder](#), stir for a min, add tamarind water, cook it for 10 mins with occasional stirring and wait until it reaches thick consistency.
- Add powdered fenugreek, cook it for another 5-10 mins. Finally, add a pinch of jaggery and turn off the flame.
- Hot, tempting vendhaya kuzhambu is ready to serve with rice and [keerai kootu](#)

## Tips

- Shallots can be replaced by big onions.
- Jaggery is added to reduce the bitter taste of fenugreek.

- You can add grated coconut to this kuzhambu.
- Gingelly oil adds a nice taste to this gravy.
- Do not burn the fenugreek seeds while roasting.
- If you don't have sambar powder, instead add 2 tsp of coriander powder, 1 tsp of red chilly powder and 1/2 tsp of turmeric powder.





*Fenugreek Seed Gravy*

Tags : [kuzhambu Recipe](#), [Vendhaya kuzhambu](#), [venthaya kuzhambu recipe](#), [vendhaya kuzhambu recipe](#), [how to make vendhaya kuzhambu](#), [how to prepare venthaya kulambu](#), [how to make fenugreek seeds gravy](#), [methi seeds curry](#), [south Indian kuzhambu recipe](#), [tamilnadu kulambu recipes](#).