Pongal Recipes 2015

Pongal Recipes 2015 –Traditional Pongal Recipes 2015

Pongal is certainly the biggest festival of all Hindu festivals. Pongal is around the corner and this year pongal is on 15th January 2015. With this post, I want to wish all my readers **Happy Pongal**. I hope this pongal festival brings you all happiness, prosperity and peace in your life.

I have compiled all the pongal recipes includes how to make sweet pongal recipe, ghee pongal, kalkandu pongal, poli, medu vadai, payasam recipes and variety rice. Try this pongal recipes in your home and share it with your neighbour and friends. "Happy Pongal to all my readers"

Pongal Recipes 2015

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  Sweet Pongal Recipe



Kalkandu Sadham



Ghee Khara Pongal

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  Samai Pongal
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  Rawa Pongal

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Rava Kesari

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Puran Poli

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Medu Vada

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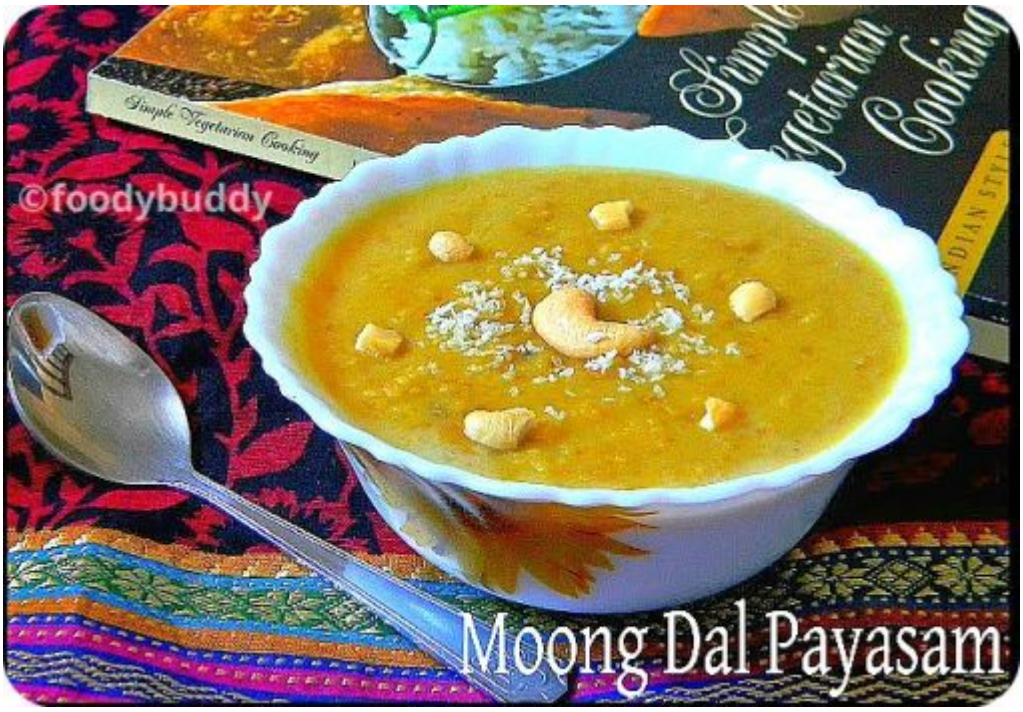
Aval Vadai

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Sago Payasam

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  Rice Coconut Payasam

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  Moong Dal Payasam

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  Yellow Pumpkin Payasam
- 

  Lemon Rice

- 

Tamarind Rice

- 

Tomato Rice

- 

Curry Leaves Rice

- 

Mango Rice



- Coconut Rice



- Peanut Rice

Tags: pongal recipes, pongal recipes 2015, south indian style pongal.

Best Sweet Pongal Recipe / Sakkara Pongal

Traditional Sweet Pongal Recipe / Sakkarai Pongal Recipe / Chakkara Pongal / Innippu Pongal

Happy Pongal to all my viewers □ □ □



Pongal is a popular harvest festival celebrated for 4 days in second week of January in Tamilnadu. This pongal festival is considered to be a cultural one where one thank the sun god for bringing wealth and prosperity. Coming to the recipe, Sweet Pongal or sakkarai pongal is my favourite sweet dish. Every households makes sakkarai pongal recipe in a different ways. In some houses they add milk while making sakkarai

pongal, but in temple style traditional sweet pongal, it is made without milk.

To make sweet pongal recipe at home, you need raw rice, jaggery, moong dal, cardamom, cashews and ghee. This sweet pongal looks divine and it tastes awesome with the flavors of ghee and jaggery sweetness.

Try this best sweet pongal recipe / sakkarai pongal at home during pongal or any auspicious occasions. Enjoy with your family and friends. Happy pongal again !!!

Ingredients for Best Sweet Pongal Recipe

Prep Time :10 Cooking Time : 20 mins Serves : 3

- 1/2 Cup of Raw Rice
- 1/2 Cup of Yellow Moong Dal
- 1 Cup of Jaggery
- Pinch of Dry Ginger Powder
- 3 Cardamom Seeds
- Pinch of Nutmeg Powder
- 10 Cashews
- 10 Raisins
- 1/4 Cup of Ghee
- 1 Tsp of Ghee
- 3 Cups of Water

Method for Best Sweet Pongal Recipe

- Soak dal and rice seperately in water for 15 mins. Drain the water.
- Dry roast the dal until nice aroma comes. In a pressure cooker, add dal, rice and 1/2 tsp of ghee along with water. Cook it for 5 whistles. Open the lid and mash it well and keep is aside.
- Meanwhile, heat a pan with 1/4 cup of water, add jaggery and wait, until it gets completely dissolves. Strain it to remove the impurities.
- Now to the cooker, add jaggery syrup, mix well in a medium flame, add ghee, cardamom seeds and keep mixing until you get the pongal consistency.
- Heat a pan with ghee, roast the cashews and raisins until it turns golden brown colour. Now transfer this nuts to pongal, finally add a pinch of dry ginger powder, nutmeg powder and mix well.
- Serve hot with ghee drizzled.

Tips

- You can use paagu vellam, the one we use it for adirasam or use normal jaggery.
- If your pongal gets dry, add more ghee and serve.
- If you are using old rice, you need more water. If you are using new rice, it needs less water.
- If you don’t have nutmeg powder and dry ginger powder, just omit it.
- Add generous amount of ghee for tasty pongal.



TAGS: Sakkarai pongal, sakkarai pongal recipe, best sweet pongal recipe, sweet pongal, temple style sakkarai pongal, kovil sweet pongal, innippu pongal, traditional amma style sweet pongal, sweet pongal in pressure cooker, how to make sweet pongal at home, prepare sakkarai pongal recipe, sweet pongal withoit milk, sweet pongal with sugar. sweet pongal traditional pot method.

RICE COCONUT KHEER RECIPE WITH JAGGERY



Wishing you all Happy New Year…Arisi Thengai Payasam / Rice

Coconut kheer recipe / Rice milk pudding with jaggery is a traditional payasam which we make during festival occasions like Diwali, New year. This arisi thengai payasam recipe / Rice payasam recipe is a south Indian kheer made with rice, milk, coconut, jaggery, ghee and nuts. For sweetness, you can use either sugar or palm jaggery or jaggery. I really love this kheer because of coconut and ghee flavor. Try this quick and easy to make rice payasam with jaggery for any special occasions and enjoy !!!

INGREDIENTS FOR RICE COCONUT KHEER RECIPE WITH JAGGERY

Preparation Time : 20 mins Cooking Time : 20 mins Serves – 3

- 1/4 Cup of Basmathi Rice
- 2 Cups of Full Fat Milk (Boiled and Cooled)
- 3/4 Cup of Water
- 3/4 – 1 Cup of Jaggery
- 2 Tbsp of Dessicated Coconut
- 1/4 Tsp of Cardamom Powder
- 10 Roasted Cashews
- 10 Raisins
- 5 Almonds
- 5 Saffron Strands
- 1 Tbsp of Ghee

METHOD FOR RICE COCONUT KHEER RECIPE WITH JAGGERY

- In a pressure cooker, add 1 tsp of ghee and roast the rice until nice aroma comes. You can grind the rice coarsely at this stage, this is optional. You can even cook the rice like I did. Add roasted rice and 1 cup of milk, cook it for 3 whistles. Open the cooker after pressure releases on its own, add the remaining milk and

switch on the flame again.

- In the mean time, heat a pan with little water and jaggery, wait until it completely dissolves. Once you done and filter it. Keep it aside. In the same pan, add 1/2 tsp of ghee and add coconut, roast it and keep it aside.
- You keep on stirring the milk, after the milk turns thick, add melted jaggery and stir well.
- Add coconut, remaining ghee, cardamom powder, saffron strands and roasted nuts, mix well. Once you done, turn off the flame.
- Chill the payasam in fridge and serve cold. You can also serve hot after full course south Indian meals.

Tips

- More you add rice, thicker the payasam will be. So add it accordingly.
- You can also add fresh coconut bits instead of dessicated coconut.
- For sweetness, you can use either sugar or palm jaggery or jaggery.
- You can also use milkmaid instead of milk.
- Add nuts of your choice.
- Colour of payasam depends on the quality of jaggery.



Tips: arisi thengai payasam, arisi payasam recipe, rice payasam recipe, rice coconut kheer recipe, rice kheer recipe with jaggery, rice payasam with coconut, payasam recipe, kheer recipe south indian, how to make arisi payasam, milk pudding, payasam with jaggery.