

Spicy Onion Garlic Chutney Recipe / Vengaya Chutney

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Spicy Onion Garlic Chutney

I love to try different chutney recipes for idly or dosa. This spicy onion garlic chutney recipe is very simple to make and it tastes yum. Nothing can beat spicy chutney with hot idly and dosa. I already posted [garlic chutney](#), [small onion](#)

[chutney](#). I got this onion garlic recipe from my friend and tried it yesterday, it was so good with [samai idly](#). I really like onion and garlic combo. You can try this chutney without coconut too. If you are onion lover, then you will like this chutney.

How to make Spicy Onion Garlic Chutney Recipe

Ingredients for Onion Garlic Chutney

- 1 Big Red Onion
- 4-5 Red Chilies
- 5 Garlic Cloves
- Pinch of Tamarind
- 1.5 Tbsp of Coconut
- Pinch of Asafoetida
- Salt to taste
- 2 Tsp of Oil

To Temper

- 2 Tsp of Oil
- 1 Tsp of Mustard Seeds
- 1 Tsp of Urad Dal
- Curry Leaves

Method for Onion Garlic Chutney

- Heat oil in a pan, when it is hot, add red chillies, garlic, saute this for a min.
- Add onion and salt, saute this until it turns golden brown colour.
- Add asafoetida, tamarind and coconut, fry this for a min and turn it off.
- Cool it for 10 mins and grind it in a blender to a smooth paste along with water. Transfer this to a bowl.
- Heat a pan with oil, when it is hot, add mustard seeds, urad dal and curry leaves, when it is pops up. Transfer the tempering to a bowl, mix well with spoon.
- Yummy onion garlic chutney is ready to serve.

Tips

- Adjust the no of red chilly according to your taste.
- You can use small onion instead of big onion.

Onion Garlic Chutney



Tags: [onion garlic chutney](#), [spicy onion garlic chutney recipe](#), [garlic chutney recipe](#), [onion chutney recipe](#), [chutney recipes](#), [side dish for idly dosa](#), [different chutney for idly dosa](#), [spicy chutney recipe](#), [chutney ideas](#) [easy chutney recipe](#) [vengaya poondu chutney](#)

Carrot Coconut Chutney Recipe / Side dish for Idli dosa



Carrot Chutney

Did you get bored my making regular chutney only with onion and tomato for [idli](#) & [dosa](#). Here is an interesting and healthy carrot coconut chutney recipe, a great side dish for idli & dosa. My mom used to make lot of chutney recipes with

vegetables like carrot chutney, chow chow chutney and radish chutney. But I love carrot chutney, because it has a balance of all flavors like sweet, tart, spicy and salt. It tasted so good with [samai idly](#). You can also make this chutney without coconut. For a change, do try this easy carrot chutney recipe for idly or dosa .You will definitely enjoy the goodness of carrot.

Ingredients for Carrot Coconut Chutney Recipe

Preparation Time: 10 mins Cooking Time: 10 mins Serves: 3

- 2 Big Carrots, Grated
- 2 Tbsp of Urad Dal (ulundu)
- 3 Red Chilies (long)
- 1 Tsp of Ginger, Grated
- 1.5 Tbsp of Coconut (Dry Dessicated)
 - Pinch of Tamarind
 - Salt to taste
 - 2 Tsp of Oil
 - Water as needed

To Temper

- 1 Tsp of Gingelly Oil
- 1 Tsp of Mustard
- 1 Tsp of Urad Dal
- Few Curry Leaves
- Pinch of Asafoetida

Method for Carrot Coconut Chutney Recipe

- Wash, peel the skin and trim the edges of carrot. Grate it using grater and keep it aside.
- Heat a pan with oil, when it is hot, add urad dal, onion and red chilies until it turns golden brown. Add ginger and coconut, fry for a min. Finally add grated carrot, tamarind and salt, fry until raw smell vanishes. Turn off the flame, cool the mixture and grind it along with water until it turns smooth. Transfer it to a serving bowl.
- Heat a pan with oil, add mustard seeds, urad dal, curry leaves and asafoetida, after mustard seeds pops up. Transfer this to a serving bowl. Mix well with a spoon.
- Yummy carrot chutney is ready to serve for idly or dosa or paniyaram.

Tips

- You can use baby carrots in place of carrots.
- To make your chutney spicy, add green chilies in addition to red chilies.
 - Fry the carrots until raw smell vanishes.
- Why grating the carrots ? To make the sautéing process easier.
 - You can also make chutney without coconut.

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Tags: [carrot chutney](#), [carrot coconut chutney](#), [carrot coconut chutney recipe](#), [Carrot chutney for idli dosa](#), [chutney recipes for idli dosa](#), [chutney ideas without onion and tomato](#), [how to](#)

[make carrot chutney](#), [easy chutney recipe](#)

Brinjal Chutney Recipe / Kathirikkai Chutney

Brinjal Chutney Recipe is a flavourful and tasty condiment made from brinjal. If are a brinjal lover like me. then you will surely love this brinjal chutney a lot. You can use small brinjal or larger ones to make this chutney and for spicy taste, use either red chilly or green chilly. This brinjal chutney recipe is a perfect side dish for idly and dosa. Try kathirikkai chutney (thogayal) for idly and let me know how it turned out.

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Brinjal Chutney

Ingredients

- 12 Small Brinjals (violet)
- 2 Tbsp of Urad Dal
- 3 Red Chilies
- 4 Garlic Cloves
- Small grape size of Tamarind
- 1/4 Tsp of Asafoetida
- Salt to taste
- Curry Leaves

To Temper

- 2 Tsp of Oil
- 1 Tsp of Mustard
- Few Curry Leaves

Method

- Chop the brinjals to small pieces.
- Heat a pan with oil, add all the ingredients one by one except brinjals and salt, fry it until it changes colour. Transfer it to a plate.
- In the same pan, add oil, add chopped brinjals, fry it until turns soft. Transfer it to the same plate. Let it cool down for 10 mins and grind everything in a mixie.
- Heat a pan with oil, when it is hot, add mustard and curry leaves, after it splutters. Transfer this tempering to chutney. Mix well.
- Yummy brinjal chutney is ready to serve for dosa or idly.

Tips

- Always cut brinjals before you fry in oil.
- Adjust the number of red chilly according to your taste.
- You can use any variety of brinjal.
- Use green chilly in place of red chillies for spicy taste.
- You can also grill the brinjal in oven or stove top and make chutney

Kathirikkai Chutney



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Technorati tags : brinjal chutney, brinjal chutney recipe, kathirikkai chutney, kathirikkai thogayal, eggplant chutney, vengaya pachadi, side dish with brinjal, brinjal chutney for idly dosa, chutney recipes, chutney in tamil, south Indian chutney recipe