

Achari Bhindi Recipe / Pickled Okra Fry



Pickled Okra fry

Achari Bhindi Recipe / Pickled Okra Fry is a tasty and classic north Indian dish, goes very well with rice / paratha/ roti. Making achari bhindi is very simple, first shallow fry the okra, then sauté it with onion, tomato, green chilly and curry powder. Finally stir it with readymade pickle. Here I used

Ahmed mixed pickle. Usually tempering is done with panchphoran, I didn't use that instead I added the pickle which has panchphoran so it added the flavor to this dish. So try this flavorful okra stir fry for parath or roti.

How to make achari bhindi recipe at home

Ingredients for Achari Bhindi Recipe

To Shallow Fry

- 250 gms of Okra / bhindi /lady's finger
 - 2 Tbsp of Oil

To Saute

- 2 Tsp of Oil
- 1/2 Tsp of Mustard seeds
 - 1 Tsp of Cumin
 - Pinch of Asafoetida
 - 1 Red Onion, Sliced
 - 1 Green Chilly, Slit
- 4 Garlic Cloves, Crushed
- 2 Tsp of Sambhar Powder / Curry Powder
 - Pinch of Garam Masala
 - 1 Tomato, Chopped
- 2 Tbsp of Achaar / Pickle (I used Ahmed Pickle)
 - Salt to taste

Method for Achari Bhindi Recipe

- Wash and cut the lady's finger lengthwise.
- In a shallow pan, add oil, when it is hot, add okra, keep frying till it reduces in size and cooked. Keep it aside.
- Heat a pan with oil, when it is hot, add mustard seeds, cumin and asafoetida, after mustard seeds pops up, add onion, fry till golden brown.
 - Add green chilly and garlic, fry till it becomes soft.
- Add sambar powder and garam masala, fry well for a min in a low flame, add tomato, fry till turns soft.
- Add shallow fried okra and salt, keep on stirring in a medium flame.
- Finally add the pickle, mix well, cook for 2 mins and turn off.
 - Serve hot with rice or chapathi or roti.

Tips

- You can deep fry the okra instead of shallow frying like I did.
- If you don't have curry powder or sambar powder, add 2 tsp of coriander powder & 1 tsp of red chilly powder.
 - If you have amchur powder, add that too.

Achari Bhindi



Tags: [achari bhindi](#), [achari bhindi recipe](#), [bhindi recipe](#), [okra stir fry](#), [okra recipe](#), [bhindi side dish recipe for chapathi](#), [ladysfinger fry](#), [bhindi achari](#), [how to make achari bhindi](#), [prepare achari bhindi](#), [easy bhindi dish for roti](#), [pickled okra fry](#)

[Dum Aloo / Aloo Dum Recipe](#)

(Punjabi Style)

Dum Aloo



Dum aloo is a popular vegetarian side dish recipe for chapathi in India. It is made from small potatoes, either shallow fried or deep-fried and then slowly cooked at a low flame. You can make dum aloo in a different ways. This is punjabi style of dum aloo recipe. They are aromatic and flavorful aloo dish. In this aloo dum recipe, I have used yogurt instead you can use heavy cream to make the dish more creamy and yummy. I had it with [phulka](#). Try this restaurant style aloo dum recipe at home and let me know how it turned out.

Ingredients for Dum Aloo

- 12 Baby Potatoes
- 1 Red Onion, Finely Chopped
 - 1 Onion Puree
 - 1 Big Tomato Puree
- 2 Tsp of Ginger Garlic Paste
 - 2 Tsp of Coriander Powder
 - 2 Tsp of Red Chilly Powder
 - 1/2 Tsp of Fennel Powder
 - 1/2 Tsp of Garam Masala
 - 1/4 Tsp of Turmeric Powder
 - 5 Tbsp of Yogurt (curd)
 - 2 Tsp of Lemon Juice
- Coriander Leaves to garnish

To Roast and Grind

- 2 Cloves
- 1 Small Cinnamon
 - 1 Cardamom
 - 10 Almonds
- 1 Tsp of Cumin

To Temper

- 2 Tbsp of Oil
- 1 Bay Leaf

Method for Dum Aloo

- Add onions and tomato to blender and grind it to a smooth paste. Keep it aside.
- Wash and pressure cook the potato for 3 whistles. Peel the skin, prick it on 2 sides with fork and roast them in oil until it turns golden brown.
 - Heat a pan, dry roast all the ingredients listed under "to roast and grind". Grind it along with water to a smooth paste.
 - Heat a pan with oil, add bay leaf, followed by onion, fry well until it turns golden brown, add ginger garlic paste, fry until raw smell vanishes. Add onion and tomato puree, fry well until raw smell goes off. Add ground paste, fry well for a min.
 - Add coriander powder, red chilly powder, fennel powder, turmeric powder and garam masala, fry well for a min.
 - Add curd(yogurt), mix well. Add cooked potatoes, salt and water, simmer it for 15 mins.
- Finally add coriander leaves and lemon juice, mix well and serve it with [phulka](#) or [pulao](#) or [chapathi](#).

Tips

- Adjust the amount of red chilly powder according to your taste.
- You can also deep fry the potatoes instead of shallow frying them.
 - Add cashews in place of almonds.

Aloo Dum



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Tags: [dum aloo](#), [aloo dum](#), [dum aloo recipe](#), [aloo dum recipe](#), [how to make dum aloo recipe](#), [prepare aloo dum recipe](#), [restaurant style aloo dum](#), [hotel style dum aloo](#), [punjabi style dum](#)

[aloo recipe](#), [side dish for chapathi](#), [aloo recipe for chapathi](#).

[Bombay Chutney Recipe / Side dish for idly dosa](#)



Bombay Chutney or Besan chutney is a very simple and quick to make chutney for idly and dosa. Did you get bored with usual coconut chutney or tomato chutney ? Try this easy chutney with the basic and available ingredients in your pantry. This is my mom's signature dish, she used to make this bombay chutney often as a side dish for idly, dosa, chapathi or poori. Bombay chutney is really delicious in taste and smells so good with fennel seed flavoring. Try this bombay chutney recipe at home

and enjoy with idly and dosa.

How to make bombay chutney at home

Ingredients for Bombay Chutney Recipe

Preparation Time: 10 mins Cooking Time: 20 mins Serves: 4

- Handful of Fried bengal Gram (Pottukadalai), about 1/3 cup
 - 1 Big Onion, Sliced
 - 3 Small Tomatoes, Chopped
 - 1 Red Chilly
 - 1/2 Tsp of Sombhu (Fennel seeds)
 - 5 Curry Leaves
 - 1 Green Chilly
- 3 Garlic Cloves + 1/2" Inch Ginger, made into paste with mortar and pestle
 - 1/2 Tsp of Turmeric Powder
 - 2 Tsp of Coriander Powder
 - 1 Tsp of Red Chilly Powder
 - 1/4 Tsp of Garam Masala
 - Pinch of Asafoetida
 - Salt to taste

Method for Bombay Chutney Recipe

- In a mixie, grind fried bengal gram to a fine powder. Add enough water about 1.5 cups to it and make a batter. Keep it aside.
- Heat a pan with oil, when it is hot, add mustard seeds, urad dal, red chilly, fennel seeds and curry leaves. After it pops up, add asafoetida, onion, green chilly, saute it for few mins until it turns golden brown.
- Add ginger garlic paste, fry until the raw smell vanishes. Add tomatoes, fry until it turns mushy.
- Add turmeric powder, coriander powder, red chilly powder and garam masala, fry for few secs.
- Add 1.5 cups of water, bring them to boil. When it starts boiling, add the roasted gram batter, mix well. Cook it until it turns thick and raw smell goes off. Add coriander leaves and turn off the flame.
 - Serve bombay chutney with hot idly, dosa, chapathi or poori.

Tips

- Chutney will turn thick after it cools down so don't cook the chutney for long time.
 - If your chutney turns thick, add little water and heat it for mins.
 - You can use besan flour in place of fried gram flour.
 - You can skip garam masala, if you dont like.

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Besan Chutney

Tags: Bombay chutney, bombay chutney recipe, how to make bombay chutney at home, prepare bombay chutney, instant sambar, chutney recipe for idly and dosa, besan chuntney, kadalaimavu curry, healthy alternative to poori masala, besan subzi.