

Spicy Onion Garlic Chutney Recipe / Vengaya 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](#)

Pasiparuppu Javarisi Payasam / Moong Dal Sago Payasam



Pasiparuppu Javarisi Payasam / Moong Dal Sago Payasam is a traditional and delicious South Indian dessert made with moong dal, sago, jaggery, ghee and nuts. I love any kind of payasam. Usually I make [pasiparuppu payasam](#) or [sago payasam](#) or [pumpkin payasam](#) during festivals. Two months back, when my mother in law made this Pasiparuppu javarisi payasam for amavasai, I loved it to the core. They are fingerlicking good and tasty.

Love the idea of adding sago along with moong dal. Both are very good for health and it cools our body. Yesterday was our wedding anniversary so I made this payasam using pressure cooker and I used coconut milk which makes it more rich and flavorful, we both loved it. Try this easy payasam for any special occasion and let me know in comment box how it turned out.

How to make Pasiparuppu Javarisi Payasam

Ingredients for Pasiparuppu Javarisi Payasam

1/3 Cup of Moong Dal

1/4 Cup of Sago

3/4 Cup of Jaggery

Pinch of Salt

1 Tbsp of Ghee

2 Tbsp of Coconut, Grated

2 Tbsp of Thick Coconut Milk

3 Cardamom, Crushed

Few Cashews and Raisins

Method for Pasiparuppu Javarisi Payasam

In a pan, dry roast the moong dal until they turn golden brown and aromatic. Transfer it to a bowl, add sago and water and soak it for 1/2 hr.

In a pressure cooker, add dal, sago, salt and enough water, about 1.5 cups. Cook for 3 whistles and turn off the flame.

In a pan, add jaggery and 1/2 cup of water, cook in a medium flame until jaggery dissolves completely. Strain it and keep it aside.

Heat another pan, add a 2 tsp of ghee, when it is hot, add cashews, raisins, fry well until it turns golden brown, add coconut, fry for a min and transfer it to a plate.

Open the lid of the cooker, heat the cooker, in a medium flame, add jaggery and mix well, boil it for 3-5 mins.

Add roasted cashews, raisins, coconut, crushed cardamom and remaining ghee, mix well. Cook it for a min.

Finally add coconut milk, give a quick stir and turn off the flame.

Serve payasam hot or cold.

Tips

Dry roasting the moong dal gives an aromatic flavor.

After you add coconut milk, do not boil it for long time, it starts curdling.

If you don't have coconut milk, add cow's milk to payasam.

Adjust sweetness according to your taste..I prefer payasam to be more on sweeter side so I added 3/4 cup.

Add any nuts of your choice like almonds or walnuts.

I used pressure cooker , you can also make it in pan. But it takes little more time.

Moong Dal Sago Payasam



Tags: [pasiparuppu payasam](#), [pasiparuppu javarisi payasam](#), [moong dal payasam](#), [moong dal sago payasam](#), [pasiparuppu payasam recipe](#), [moong dal kheer recipe](#), [how to make pasiparuppu javarisi payasam](#), [prepare pasiparuppu javarisi payasam](#), [payasam recipe](#), [easy payasam recipe](#), [south indian payasam](#), [payasam with coconut milk](#), [traditional payasam recipe](#)

Chocolate Banana Nut Shake Recipe



This chocolate banana nut shake is a great recipe for quick

breakfast. I love milk shake and smoothies as they are rich, delicious and healthy. I have previously shared some recipes like [anti-aging berry medley smoothie](#), [strawberry banana smoothie](#), [avocado milk shake](#). After my workout, when I get home, I will make some smoothie or milk shake to drink. Yesterday I made this chocolate banana shake with walnuts. Oh my, it was so good & yummy. Try this easy chocolate banana nut shake at home and let me know how it turned out.

How to Make Chocolate Banana Nut Shake Recipe



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Ingredients for Chocolate Banana Nut Shake Recipe

Preparation Time : 2 Mins Grinding Time : 2 mins Serves:1

- 1 Small Banana
- 1/2 Cup 2% Milk
- 2-3 Tsp of Cocoa
- 2 Tsp of Sugar or to taste
- 3/4 Tsp of Vanilla Extract
- Few Walnuts pieces
- Chocolate Shaving to garnish

Method for Chocolate Banana Nut Shake Recipe

- Combine banana chunks, milk, cocoa, vanilla extract and sugar in a blender and blend until everything mixed together.
Make sure there are no lumps in it.
- Taste the shake, if desired add extra tsp of sugar and blend again.
- Pour the shake into serving glass and nuts, mix well with spoon. Garnish with chocolate shavings and sliced banana.



Tags: [Chocolate Banana Nut Shake Recipe](#), [chocolate banana shake](#), [chocolate shake](#), [chocolate milk shake](#), [banana chocolate shake](#), [how to make Chocolate Banana Nut Shake Recipe](#), [prepare Chocolate Banana Shake](#), [milk shake recipe](#), [breakfast drink recipe](#), [after workout milk shake](#)