Tomato Pickle Recipe / Thakkali Oorugai (Tamilnadu Style)



Tomato Pickle Recipe / Thakkali Oorugai is our family favourite dish. My mom makes it often and refrigerate it in a big jar. Every household has its own pickle recipe and this is my mom's signature recipe and my dad is a huge fan for this pickle. For every meal, he have it without fail as side dish for tiffin items or with rice. This thakkali orrugai has got sweet, tangy and spicy note and are spiced with mustard,

fenugreek, asafoetida, garlic and red chilly. It has no preservatives or colouring agents as it is homemade so good for health.

It can be served with idli, dosa, pongal, rice, roti, poori and paniyaram. You can even spread it in sandwiches and take it out for picnic .
This tomato pickle was made in my mom's kitchen, I just clicked it for blog sake. I love to eat it with hot steamed white rice with some ghee on top. Try it in your home, you will love it for sure.

Check other pickle recipes in my blog – Lemon Pickle, Mango Pickle, garlic pickle, Vadu mango pickle

How to make Tomato pickle recipe with step by step pictures

Preparation



Cooking Procedure



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Save Print
Prep time
20 mins
Cook time
1 hour 30 mins
Total time
1 hour 50 mins

Tomato Pickle Recipe / Thakkali Oorugai (Tamilnadu style) is a favourite condiment to me. This is my mom’s recipe and it can be served with idli, dosa, pongal, rice, roti, poori and paniyaram. You can even spread it in sandwiches and take it out for picnic.
Author: Gayathri Ramanan
Recipe type: Pickle
Cuisine: Indian
Serves: 1 jar
Ingredients

- 2 Kg of Tomatoes
- 1 Lemon Sized Tamarind
- Salt to taste
- To Dry Roast
- 1 Tsp of Mustard
- 1 Tsp of Fenugreek Seeds
- Few Asafoetida Pieces
- 30 Red Chilies
- To Fry Garlic
- 1 Cup of Gingelly Oil

- 1 Tsp of Mustard Seeds
- 1 Tsp of Urad Dal
- Few Curry Leaves
- Garlic Cloves from 3 whole garlic, sliced

Instructions

1. Wash and chop the tomatoes into bigger pieces.
2. Heat a pan and dry roast the mustard seeds and fenugreek seeds until it changes color. Transfer it to a plate, let it cool it for few mins. Now grind it along with red chilies and tamarind. Keep it aside.
3. Peel the skin of 3 whole garlic and keep it aside.
4. Add all the tomatoes pieces and the tamarind together in a blender without adding water. Keep it aside.
5. Transfer the tomato puree to a heavy bottomed pan or cooker, add salt to it and turn on the stove.
6. Cover and cook the puree to avoid spilling. Stir it continously to avoid sticking to the bottom.
7. After the pickle reduces to half of its volume, add ground powder and stir it continously.
8. When the pickle turned into thick thokku like consistency, turn off the stove.
9. Heat a kadai / pan, add gingelly oil, add mustard, urad dal, curry leaves and garlic, fry it for few mins.
10. Now add the pickle to the oil, gently mix it and cook it for few more mins and turn off the stove.
11. Yummy, mouth watering tomato pickle is ready to serve.

Notes
Sesame Oil / Gingely Oil (Nalla Ennai) enhances the taste of this pickle. You can also use any oil to make.
Thakali oorugai should be kept in any Air tight container and refrigerating it increases it’s self life. This can stay for 1 month. Make sure it is sealed good and always use dry spoon to take it out.
This pickle will splutter and splash while cooking making it a messy kitchen. Using a thick bottomed vessel or pan while making this pickle.



Saiva Meen Kuzhambu Recipe / Vazhaipoo Kuzhambu



Saiva Meen Kuzhambu Recipe / Vazhaipoo Kuzhambu is a south Indian style curry prepared with banana flower and they are cooked with onion, garlic, tamarind juice and other spices. This saiva meen kuzhambu name is very new to me and this was introduced by my cousin brother who is a chef in Coimbatore. He told me about the secret of this recipe and I tried it recently, it was wonderful in taste. I have also heard that this saiva meen kulambu can also be prepared with black eyed peas. I usually make vazhaipoo vadai for mor kulambu or we make vazhaipoo kootu. This is the first time we prepared puli kulambu with vazhaipoo. Only time consuming step in this curry is to clean the vazhaipoo. Try it you will love it with hot steamed white rice and keerai kootu.

Saiva Meen Kuzhambu Recipe / Vazhaipoo Kuzhambu

Saiva Meen Kuzhambu Recipe / Vazhaipoo Kuzhambu



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Prep time
25 mins
Cook time
30 mins
Total time
55 mins

Saiva Meen Kuzhambu Recipe / Vazhaipoo Kuzhambu is a south Indian style curry prepared from banana flower. Try it with hot steamed white rice and kootu.
Author: Gayathri Ramanan
Recipe type: kuzhambu recipe
Cuisine: Indian
Serves: 5
Ingredients

- 1 Vazhaipoo / Banana Flower (Big)
- To saute and grind
- 2 Tsp of Oil
- 1 Tsp of Cumin
- 1 Tsp of Fennel Seeds
- 2 Handful of Small Onions (20nos)

- 15 Garlic Cloves
- 3 Tomato, Small
- 3 Tsp of Sambar Powder
- ¼ Cup of Coconut Pieces
- To Temper
- 2 Tsp of Gingelly Oil
- 1 Tsp of Mustard Seeds
- 1 Tsp of Urad Dal
- 1 Red Chilly
- Pinch of asafoetida
- Few Curry Leaves
- Other Ingredients
- Oil to deep fry the banana flower florets
- Lemon Size Tamarind
- Salt and water as needed

Instructions

1. How to clean banana flower
2. Wash the whole banana flower. Grease your hands with coconut oil to prevent the stains.
3. Spread a newspaper and keep the flower.
4. Peel the outer purple cover of banana flower and now it turns to white.
5. Now open the florets one by one or as clusters by rubbing the tip gently. Just pull out the stigma from the center and the white plastic sheath.
6. After you peel off the whole blossom, you can find the tender blossom at the end. You can eat it raw as such, they are good for uterus.
7. Vazhaipoo florets are ready to use.
8. Heat a pan with oil and deep fry the vazhaipoo florets and keep it aside.
9. To Prepare curry (kuzhambu)
10. Heat a pan with oil, when it is hot add cumin, fennel seeds, small onions, garlic saute it well till it turns golden brown.
11. Add tomato, sambhar powder, salt and coconut, fry this

for few mins. Cool this mixture and grind it to a smooth paste.

12. Heat a pan with oil, add mustard seeds, urad dal, curry leaves, asafoetida and red chilly after it pops up. Add ground paste, salt and tamarind water cook it until it turns thick and raw smell goes off.. Finally add fried vazhaipoo florets to it, simmer it and cook for 10-15 mins.
13. Vazhaipoo kuzhambu is ready to serve.

Notes

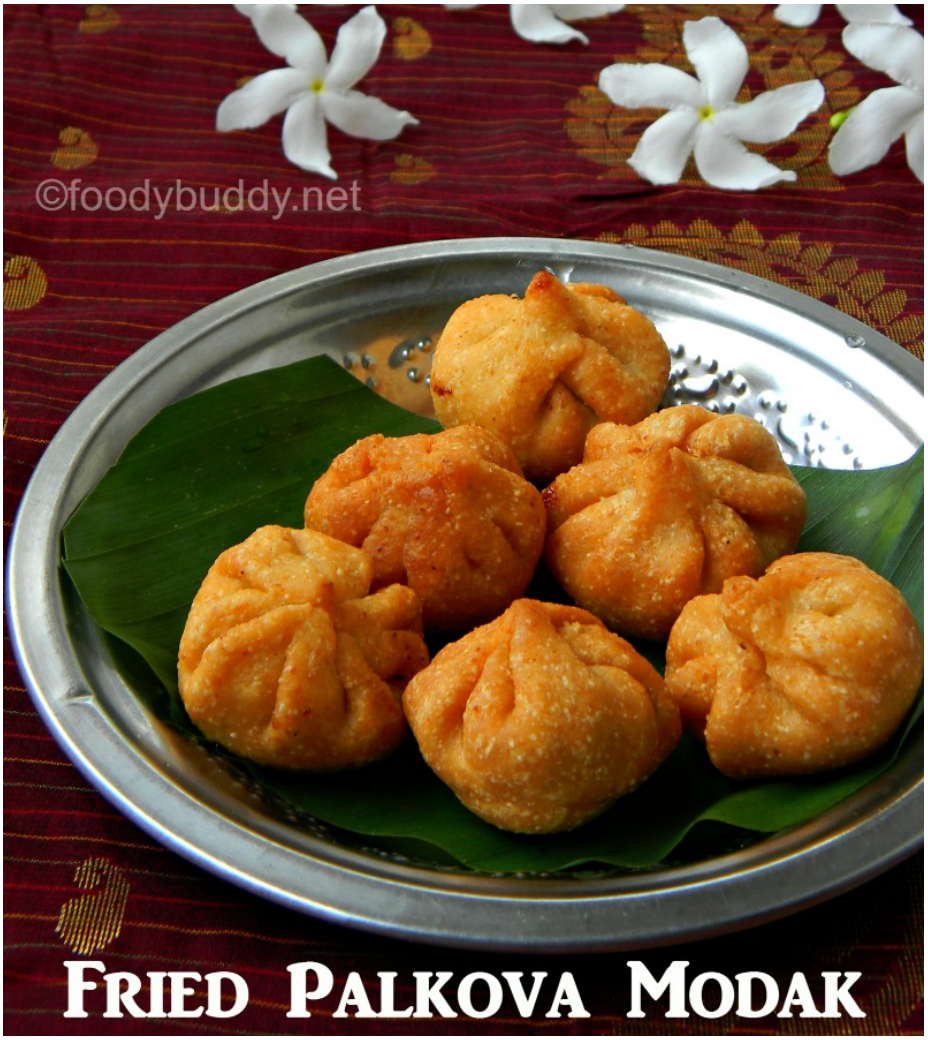
I used very small tomato. If you are using big tomato, just add 1 tomato. Otherwise it turns tangy.

If you want little more spicy curry, add extra tsp of sambhar powder.

Banana flower are very good for both men and women health.



Fried Palkova Modak Recipe / Fried Mothagam



Usually modak is made with rice flour and it is steamed. Here in fried palkova modak recipe it is deep fried, made with maida for outer covering and palkova for inner filling. The semolina we add here make the modak super crispy. This is my mom modak recipe and she tried the fried modak with coconut jaggery filling. I thought this kozhukattai recipe was quick to make when compared to the regular kozhukattai.

Recently I tried my hands on Fried Modagam but I want to try it with something different filling so I used **palkova** for

inner filling, I was little nervous that the filling would come out and spoil the oil. But it came out nice and it was awesome in taste. You can use any filling that's your choice, either coconut jaggery filling or dal jaggery filling.

If in case you are in short of time or don't have any moulds, you don't want to skip making prasad for ganesh chaturthi right, so try this super quick fried modak, you will love it

If you are looking for more ganesh chaturthi recipes then do check –

1. **Thengai Poorna Kozhukattai**
2. **Ellu Kozhukattai**
3. **Aval Kara Kozhukattai**
4. **Aval Sweet Kozhukattai**
5. **Sprouted Green Gram Kozhukattai**
6. **Peanut Coconut Kozhukattai**
7. **Paal Kozhukattai**
8. **Sigappu Arisi (Red Rice) Spicy Kozhukattai**
9. **Sigappu Arisi(Red Rice) Sweet Kozhukattai**

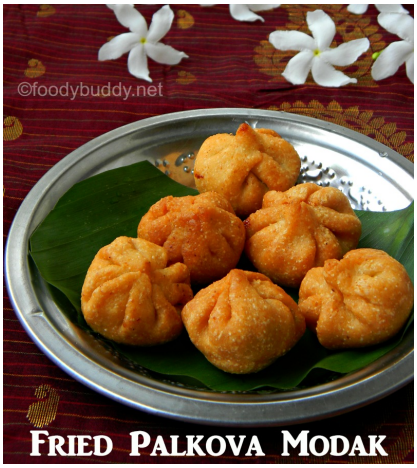
Modak Recipes

1. **Chocolate Coconut Modak**
2. **Pancha Khadya Modak**

Fried Palkova Modak Recipe / Fried Mothagam



Fried Palkova Modak Recipe / Fried Mothagam



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Prep time
25 mins
Cook time
30 mins
Total time
55 mins

Fried palkova modak recipe / Fried Mothagam is a quick to make and easy modak compared to regular kozhukattai. If you are in short of time then try this fried modak recipe

Author: Gayathri Ramanan
Recipe type: snacks
Cuisine: Indian
Serves: 11
Ingredients

- ¼ Cup of Maida (All purpose flour)
- ¼ Cup of Semolina (Sooji)
- 1 Tsp of Oil
- Salt to taste
- Water as needed
- Oil to deep fry
- One small packet of palkova (store bought)

Instructions

1. In a bowl, add maida, sooji,salt and oil. Mix it well.
2. Add water slowly little by little and knead it to a stiff dough. Let it rest for 15 minutes.
3. Then knead it again by using all your stamina and make small balls out of it.
4. Take a ball and roll it like thin chapathi using rolling pin. Take a spoonful of palkova and place it in the center.
5. Start pinching the edges like shown in the above picture.
6. Finally bring all the edges to the center and seal it.
7. Repeat the same process for the rest of the balls.
8. Heat the pan with oil, once it is hot, keep it in a medium flame. Fry the modak until it turns golden brown. Drain it in a paper towel and serve.

Notes
Fried modak stays crisp and good for few days.
Make sure you seal the modak correctly, otherwise it will open and spoil the oil.
You can also use whole wheat flour or 50-50 maida and wheat flour.
It takes little more time to cook so that it cook on inside.. So cook in a medium low flame.

If you cook the modak for more time than needed, it will turn hard.
you can also fry it in ghee, to get super tasty modak.

