

## Dal Masala

### Ingredients

- 1 1/2 cups split mung lentils
- 1 medium onion diced
- 5 garlic cloves chopped
- 1 teaspoon grated ginger
- 2 Plum tomatoes diced
- 1 teaspoon tomato paste
- 1/2 teaspoon Turmeric
- 1 teaspoon Chili powder
- 1/2 teaspoon salt or to taste.

### Method

- 1) Soak Lentils for 1/2 hour and strain discard water
- 2) Simmer in 2 1/2 cups of water all the above ingredients till lentils for about 30 to 45 minutes or till lentils are cooked and soft and a medium thick consistency. If too thin the dal can be reduced on simmer. Add more water if the dal is too thick and sticking to the pan.

### For Tempering

- 1 tablespoon Ghee (clarified butter or any oil can be substituted)
- 1 teaspoon Cumin seed
- 1/2 Cilantro chopped for garnish (optional)

Heat the ghee in a small frying pan add cumin seeds till they splutter about a minute or less (do not burn) add to cooked dal. Add an extra teaspoon of chili powder if a spicier dal is preferred and cook for another 5 minutes and check salt.

