

## Recipe for Mrs Krishnan's Pepper Dhal

### RECIPE

(Serves 10)

500g pink lentils  
1 litre of boiling water  
3 chopped tomatoes or half a tin  
2 Tbs of rice bran oil  
1 small onion chopped  
2 gloves of garlic  
1 dried red chilli  
1 tsp cumin seeds  
1 tsp turmeric  
1 tsp garam masala  
2 tsp salt (or to taste)  
1 tsp white pepper

### METHOD

Put lentils, tomatoes and bruised whole cloves of garlic into a large pot of boiling water and simmer till lentils are soft (15-20mins). Stir occasionally to stop from burning.

5 minutes before lentils are ready, heat oil in a frying pan and add onions and sauté till translucent. Add all the spices except white pepper and salt to the onions and stir for a minute.

Tip the onion spice mixture into the pot of lentils and simmer for five minutes. Add salt and white pepper.

For added deliciousness add a dash of white vinegar and a big knob of butter right at the end and sprinkle with chopped fresh coriander. Yum!