

## Kali Masoor Dal (Black Lentils)



### Ingredients:

Kali masoor dal (Black Lentils) - 1/2 cup  
Onions- one medium, finely chopped  
Ginger paste - 1/2 tbsp  
Garlic paste ? 1/2 tbsp  
Tomato - 1 medium, finely chopped  
Black cardamom - 1 small  
Bay leaves (Tejpatta) - 1, big in size  
Garam masala- ¼ tsp  
Coriander powder- 1 tsp  
Turmeric powder(Haldi) ? ¼ tsp  
Red chili powder to taste  
Asafoetida (Heeng)- a pinch  
Salt to taste  
Ghee

### Directions:

- Wash dal and soak in water one hour before the preparation.
- Pressure cook dal with little salt, haldi, ginger and garlic paste at low flame.
- Heat ghee in kadhai, add bay leaves, black cardamom, heeng, zeera and let it crackle.
- When zeera fully splutter, add finely chopped onions. Cook till they are golden brown in color.
- Add well chopped tomatoes and cook till they are completely soft.
- Add red chili powder, coriander powder and garam masala.
- Add cooked dal and simmer at very low flame for at 5-10 minutes.