



Kathirikkai Murungakkai Kara Curry (Brinjal Drumstick Spicy Curry)

In South Indian cooking, brinjal and drumsticks just seem to go together naturally. Both these are a great base for seasoning and spice, and every South Indian household has a favourite way to cook these two quintessential Indian vegetables.

While Morninga leaves (drumstick tree leaves) have become a fad, quite recently, all over the world, we Indians have been using drumsticks and their leaves for eons. Here is one of our popular brinjal and drumstick recipes, Girija Paati style.

Serves: 4

Ingredients:

1. Brinjal – small – ½ kg – cut lengthwise into 3-4 pieces each
2. Drumstick – medium - 2 - cut into 3 inches long pieces
3. Tomato – large – 2 – finely chopped
4. Onion – medium – 4 – finely chopped
5. [Girija Paati's Sambar Podi](#) / Masala – 2 heaped tsp
6. Red Chilli Podi/ Powder – ½ tsp
7. Gingelly oil - 2 tbsp
8. Rock salt – to taste
9. Turmeric – to taste
10. Water
11. Gingelly oil - 2 tbsp approx.
12. Mustard Seeds
13. Urad Dhal
14. Fresh coriander leaves
15. Curry leaves

Method:

1. Add the gingelly oil to a kadai / cooking pot and heat well
2. Add mustard seeds and urad dhal to create tadka
3. Add the curry leaves, followed by the onion and fry well for 2-3 minutes
4. Add the tomatoes, rock salt and fry well for 2 minutes
5. Add the sambar podi, red chilli podi and stir well
6. Add the brinjal, lower the flame and gently fry for 2-3 minutes
7. Add ¼ glass water, cover and allow to simmer on a low flame
8. Take a small vessel, add the drumstick, add ¼ glass water, rock salt and turmeric, heat well
9. When the drumstick mixture starts boiling, lower the flame, cover and allow to simmer
10. Once the drumstick and brinjal are well cooked, add the drumstick mixture to the brinjal base, stir well on a low flame for 2 minutes
11. Switch off the flame, add coriander on top and cover.
12. Allow it to rest for about 10 minutes
13. Serve hot

This recipe is also 100% vegan.

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South Indian traditional vegetarian recipes from an Indian grandmother's kitchen

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