



Murungakkai (Drumstick) Curry – Dry

The fun of eating a drumstick is one every Indian child has enjoyed at some point. Opening up those green sticks to get at the spongy, juicy seeds inside is a simple yet unparalleled pleasure and the taste seems to be a reward for all the hard work.

One cannot rush the eating of a drumstick. It is an activity that demands the diner's complete attention and seems to embody the very essence of traditional Indian dining, where mealtimes were meant to be savoured and food was cooked with love and care, however simple the ingredients or elaborate the recipes.

Girija Paati's Murungakkai or Drumstick curry allows the simplicity of this unique vegetable to take center stage and is a classic South Indian recipe that takes very little time to make.

Serves: 4

Ingredients:

1. Drumsticks – 4 – cut into 2-3-inch pieces
2. Mustard seeds – for seasoning
3. Urad dhal - for seasoning
4. Dried red chilli – 1-2
5. Cooking oil – 2 tsp
6. Coconut – optional
7. Rock salt – to taste
8. Turmeric – to taste
9. Curry leaves - for seasoning

Method:

1. Heat a kadai, add the oil and create a tadka of red chilli, mustard, urad dhal. Fry well
2. Add the curry leaves to the tadka
3. Add the drumsticks and turmeric
4. Sauté for 2 minutes
5. Add half a glass water, cover and allow to cook on a low flame
6. When the drumstick is half-cooked, add rock salt, mix and cover again to cook
7. Once the drumstick is cooked, add coconut (optional) and sauté for a minute.
8. Serve hot

Download the printable recipe [here](#).

We love serving this with simple hot ghee rice or phulkas and [GirijaPaati's Salted or Spicy Lime Pickle](#). This dish is especially kid friendly as they enjoy eating the drumsticks and the almost nil spice makes it suitable for their palate. **This dish is 100% vegan.**

Love our recipes and stories?

Subscribe and we'll send you heartwarming stories and mouthwatering recipes. Promise. Much Love.

Murungakkai Curry (Drumstick Curry) - Dry – GirijaPaati Style
South Indian traditional vegetarian recipes from an Indian grandmother's kitchen

www.girijapaati.com