

Finger Millet Porridge - Spicy

(Kezhvaragu/Ragi/Kurakkan Koozhu or Kanji)

Ingredients:



Finger Millet Flour – 1/2 cup
Water – 2-3 cups
Raw Rice – 1 tbsp or cooked rice (optional)
Buttermilk – 1 cup or more
Salt as required
Curry leaves, Shallots and green chilly to your taste/spice level
Note: You can adjust the consistency by using more or less water/buttermilk

Directions:

- Take about a 1 cup of **water**
- Stir in **Finger Millet flour** to form a thick batter consistency
- Cook the **rice** until soft. (you can pulse grind to get broken rice if you wish)
OR You can use leftover rice OR you can skip the rice
- Heat 1 ½ cups of **water** in a sauce pan. When it starts to boil pour the mixture and cook on medium flame while stirring continuously until cooked.
- Let it cool. (Traditional way – cook the previous day and leave it overnight)
Add the **cooked rice, buttermilk** and **salt** as required and mix it.
- Stir in some chopped **shallots, curry leaves, green chilies**

Enjoy it. You can have some vegetable dish on the side.

