



Uttapa for Ekadasi



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Ingredients:

Uttapa: Moraiyo (samo) flour, Eno, salt, peanut oil, yogurt, chopped green and red bell pepper, chopped tomatoes, green chili

Sambhar: Tomato, salt, green chili paste, moraiyo flour, peanut oil, cilantro, sugar, mustard seed, ginger paste

Uttapa:

- Take 2 cups of moraiyo (samo) flour
- Add 1 tablespoon (TBSP) yogurt, salt to taste, and water to make Uttapa batter
- Keep this a side for one hour
- Then add chopped green and red bell pepper, chopped tomatoes, green chili
- Make uttapa on non-stick 10in. or larger pan

Sambhar:

- Take 2 plum tomatoes and cook them in a pressure cooker or microwave
- Blend the cooked tomatoes in a blender and strain it to remove the skin and seeds of tomatoes
- Add 2 TBSP of moraiyo flour and mix it
- Add water and bring it to boil. If it becomes too thick, add more water, as needed
- Add salt, green chili paste, cilantro, sugar, ginger paste to the mixture
- For vaghar: Heat 1 TBSP peanut oil. Add mustard seeds when the oil is hot and let it crack
- Add this vaghar to the sambhar mix
- Sambhar is ready to serve