

>> All recipes in this book serve approximately six adults, except chutneys, powders and crispies which are usually preserved for longer periods.

>> General measures used in this book: teaspoon (5 ml), tablespoon (15 ml) and cup (200 ml) approximately.

CHUTNEYS *Pachchadi*

- SPINACH CHUTNEY *Pālakoora Pachchadi* 3
BRINJAL CHUTNEY *Vankāya Pachchadi* 4
MILKY BRINJAL CHUTNEY *Iguru Pachchadi* 5
MELON CUCUMBER CHUTNEY *Nakka Dhōsakāya Pachchadi* 6
CUCUMBER SWEET AND SOUR CHUTNEY *Theeya Dhōsakāya Pulusu Pachchadi* 7
CURRY LEAF CHUTNEY *Karivēpāku Pachchadi* 8
GINGER CHUTNEY *Allam Pachchadi* 9
COCONUT CHUTNEY *Kobbarikāya Pachchadi* 10
ONION CHUTNEY *Ullipāya Pachchadi* 11
SPICY CARROT CHUTNEY *Carrot Pachchadi* 12
GREEN GRAM CHUTNEY *Pesarapappu Pachchadi* 13
RAW MANGO CHUTNEY *Māmidikāya Pachchadi* 14
CHUTNEY WITH SOUR GREENS *Gōngoora Pachchadi* 15
RIPE RED CHILLY PICKLE *Korivikāram* 16
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CURRY POWDER *Koora Podi* 27
SAMBAR POWDER *Sāmbār Podi* 28
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