

Ingredients

Pineapple-1/2 of 1(cut into small pieces)

Garlic-1/2pod

Grated coconut-1/2 of 1

Curd-1cup

Cumin seeds-1/4tsp

Turmeric powder-1/4tsp

Green chilly-2(fine paste)

Chilly powder-1/4tsp

Sugar -1tsp

Curry leaves-2 strings

Mustard seeds-1tsp

Dry red chilly-4

Fenugreek seeds-10 no

Water-1cup

Coconut Oil-2tsp

Method

Cut pineapple into fine pieces ..In a kadai add pineapple along with turmeric powder,chilly powder,green chilly paste ,curry leaves ,salt and water .

Cook till the pineapple get soft ..

In a blender grind coconut ,cumin seeds and garlic to a fine paste ..Add this paste to the cooked pineapple and add 1/2cup of water ..Let it boil well and cook for 5 minutes ..Add 1/2tsp of sugar..If the pine apple is not so ripe then u can increase the amount of sugar ..Thats up to u ..

Beat curd with a spoon and make a thick buttermilk and add this to the pineapple gravy ..When started boiling remove from the fire .Now season it with dry red chilly ,fenugreek seeds,curry leaves and mustard seeds ..

So the tasty pineapple puliserry is ready to serve ...Serve with rice ...

Love

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Veena