

Ingredients

Mushroom-250gm

Big onion-2big

Ginger-garlic paste -1tbsp

Chilly powder-1tsp

Turmeric powder-1/2tsp

Coriander powder-1tsp

Garam masala-3/4tsp

Crushed Pepper-1tbsp

Salt-to taste

Vinegar-2tbsp or to taste

Green chilly-1

Curry leaves-2strings

Coconut pieces-15

Coconut oil-2tbsp

Method

Clean and cut the mushrooms (into 4 pieces)and keep a side ...

Heat oil in a pan and add thin coconut slices and fry them in low flame ..

When it become light brown shade add onion slices ,green chilly,curry leaves (1string),ginger-garlic paste and salt ..

Saute till the onion become light brown shade .

Now add turmeric powder,chilly powder,coriander powder ,garam masala powder and pepper powder one by one and saute well..

Add vinegar and mix well..Add 1/4 cup of water and close the pan for 5 minutes in low flame ..

Then add mushroom pieces and stir well..Close the pan and allow to cook in low flame ..Stir occasionally ..Add water if needed ..It will take 15to 20 minutes ..By that time mushroom will be cooked nicely and the masala will be coated well ..

Check the salt and vinegar add if needed.Switch off the gas and add 1 string of curry leaves and

close the pan ..Serve the dish after 30 minutes ..

(If u want a dry mushroom masala then allow the water to go completely and can see the oil coming out ..)

Love

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Veena