

Ingredients for Kara Chutney

- Dry Red Chilly ☐ 20 to 25
- Sugar ☐ 5 to 6 Cloves
- Tomato ☐ 3 medium roughly chopped
- Jaggery ☐ 1 small piece [optional]
- Salt ☐ As needed
- Gingelly Oil ☐ 3 tbsp
- Mustard Seeds ☐ 1/2 tsp
- Curry leaves ☐ Some

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Step 1 - Kara Chutney Pre-preparation

- ☐ Take 20 to 25 dry red chilly in a mixie jar.



- ☐ Add 5 to 6 garlic cloves.



- ☐ Add 3 medium-sized roughly chopped tomatoes



- ☐ Grind it as a smooth paste and keep this stuff aside.



- ☐ Add salt as per your need.



- ☐ Optionally, you can add one small piece of jaggery.



Step 2 - Making Kara Chutney

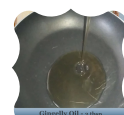
- ☐ Add some curry leaves.



- ☐ Put 1/2 tsp of mustard seeds.



- ☐ Take a pan, pour 3 tbsp of gingelly oil into it.



- ☐ Add the prepared paste into it.



- ☐ Mix it well.



- ☐ Now, the kara chutney is ready! You can enjoy it with dosa.

