Mom's Simple Daal Recipe (makes 10-12)

Ingredients:

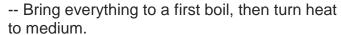
2 cups red lentils (masoor daal), rinsed under cold water; soak for 30 minutes (optional/helps it cook faster)

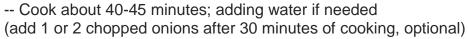
6-8 cups water

1 to 1 1/2 tsp ground turmeric

3/4 to 1 tsp red pepper

1 1/2 tsp salt (add more to taste)





Bagaar (tempering)

2 tbsp ghee or oil5-6 garlic cloves, sliced thin1 medium onion, sliced thin1 1/2 tsp cumin seeds

- -- Heat ghee/oil over medium heat.
- -- Fry onions till light brown
- then add garlic
- then add cumin seeds (and one whole dry red pepper, if using)
- Pour the tempering oil with onion, garlic, spices over the warm dal add chopped coriander (optional)

