

# Mulaka Pachadi (Green Chillies in Tamarind & Jaggery sauce)

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**Mulaka Pachadi** is a very new dish to me. It is something similar to **Puliyinji** and is well known in **Northern Kerala**. It is made by simmering **green chillies in jaggery and tamarind sauce** but uses less ginger and more chillies when compared to Puliyinji.



## Ingredients

1. Small Green Chillies (sliced into thin pieces) – about 50 nos.
2. Minced Ginger – 3 or 4 tbsp
3. Jaggery – 5 or 6 small chunks
4. Ghee – 2 tbsp
5. Mustard Seeds – 1/4 tsp
6. Curry Laves – A sprig
7. Tamarind – Lemon sized ball
8. Salt – to taste
9. Water – as needed

## Preparation Method

1. Dissolve the tamarind in 1 cup of warm water and extract the juice.
2. Heat 1 cup of water in a pan and add the jaggery pieces. Stir continuously till it melts and forms a syrup.
3. Filter the syrup for any particles and keep aside.
4. Heat 2 tbsp ghee in a non stick pan and fry the green chillies for 2 minutes.

5. Add the grated ginger pieces and continue frying for a few more minutes till the ginger gets a light brown color.
6. Drain the ginger and green chillies and keep aside.
7. To the same pan, splutter mustard seeds and add curry leaves.
8. Add the fried ginger and green chillies.
9. Add tamarind juice along with salt and bring to a slow boil.
10. Next, add the jaggery syrup and continue boiling for 10-15 minutes till desired consistency is attained.
11. Do a taste test, and add more jaggery or tamarind juice as needed.
12. If you like your Mulaka Pachadi to be thick, then you will have to boil it for around 20-30 minutes.