



### Jeera rice

8.1 Jeera Rice: Another main course rice item with cummins and ghee. All these flavoured rice aromatic basumathi rice is used. The rice is cooked and the cummins is made to splutter in ghee or clarified butter or oil according to one's taste and then onion is sauted and added to the cooked rice with salt to taste or one can add these and cook the rice left to individual taste and way of cooking. Can garnish with coriander and curry leaves too. Clove and cinnamon and cardamom can be added if individual likes the taste.



### Chow chow bath

8.2 Chow Chow Bath: In literal or colloquial term it means mixture of two items. This is a famous dish of Karnataka which comprises of two dishes namely a sweet dish and a spicy dish called the Kesari bath and Kara bath. The Kesari bath is a sweet dish made of semolina, sugar syrup and ghee and saffron can be added or food colouring to give the colour and garnished with roasted cashew and raisins, badam etc. The Kara bath is spicy, salty and yet same semolina is used with onion, mustard, coriander, curry leaves, red chilli and of course one can garnish it too. The difference is one is sweet the other is salty.