



*Dum Aloo*

11.1 Dum Aloo: It is an Indian spicy dish out of baby potatoes which is slow cooked in gravy. The baby potatoes are deep fried first and it can be soaked in youghurt and fired then immersed in this spicy gravy to cook. The gravy mostly consists of onion, tomatoe paste and cashew too can be used and garnished. The duma loo variety varies from individual to individual according to ones taste in all these the spices play a major role for aroma and taste.



*Sindhi kadhi*

11.2 Sindhi Kadhi: Is is favourite dish of the Sindhis and is made of roasted besan and tomatoes. All the vegetables are used to add flavor who mix together and then garnished to be served with rice or any chapathi, parotha or roti.