



Pyaz ka salan

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Lauki shana daal

12.2 Lauki Channa Dhaal: It is made with Bengal gram and bottle gourd namely lauki. Along with these spices, onion, cumin seeds, ginger, garlic etc are also added to make it appetizing.. To form a smooth curry one has to soak the Bengal gram. Then the lauki and Bengal gram need to be cooked in the pressure cooker and spices, turmeric etc need to be added to form a gravy and granished.



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