# Spicy Dhal Recipe

**Ingredients:** Serves 4

220g red lentils
2 teaspoons peeled and grated fresh ginger
3 cloves garlic, finely chopped
1 fresh red bird's eye or Thai chili, seeded and chhopped
1 stalk celery, chopped
2 tablespoons chopped fresh cilantro (fresh coriander)
1 tablespoon fresh lemon juice
5 cups water
2 teaspoons tamarind paste
4 scallions (shallots/spring onions), chopped
1 medium carrot, chopped
½ teaspoon garam masala
¼ teaspoon ground turmeric
¼ teaspoon ground coriander
1 teaspoon cumin seeds

**Method:**
Rinse and pick over lentils.  In a medium saucepan, combine lentils, ginger, garlic, chili, celery, cilantro, lemon juice, water, tamarind paste, scallions and carrot.  Stir, cover and bring to a boil over high heat.  Reduce heat to low and simmer until lentils are tender; 30-40 minutes.  In a blender or food processor, puree lentil mixture in batches until smooth.  Return to saucepan.  In a small skillet, combine remaining ingredients and stir over medium heat until fragrant; about 1-2 minutes.  Add spice mixture to lentil mixture and stir to blend.  Cook over low heat, stirring constantly, until thickened; about 5 minutes.  Serve warm or at room temperature, with curries and/or fried pappadams.

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