

SOUTH INDIAN LEMON RICE



Ingredients

Preparation time: 2 minutes

Serves: 4

Cooking time: 10 minutes

- 1 cup pearl pishori rice
- 3 tbsp lemon juice
- $\frac{1}{4}$ tsp ground turmeric, $\frac{1}{2}$ tsp sugar, $1 \frac{1}{2}$ tsp salt or to taste
- Tempering
- 3 tbsp oil
- 1 tsp mustard seeds (sarson)
- 1 tbsp yellow split peas (chane ki dal)
- 3 dry, red chillies – broken into pieces, a few curry leaves

Method

Clean and wash pearl pishori rice. Boil 5-6 cups water in a large pan. Add pearl pishori rice. Boil till done. Strain the pearl pishori rice. Keep aside. Cool for $\frac{1}{2}$ hour by spreading on a tray. Separate the pearl pishori rice grains with a fork.

Mix lemon juice, turmeric, salt and sugar together. Keep aside.

Heat oil in a large wok. Reduce heat. Add mustard seeds, split peas and red chillies. Cook on very low heat till split peas turn brown. Add curry leaves.

Add the lemon juice mixture & a ¼ cup water. Cover and simmer on low heat till split peas turn soft and the water dries.

Run a fork through the boiled pearl pishori rice to separate the rice grains and add to the lemon juice mixture in the wok. Stir gently to mix well. Serve