

Recipe Corner

We at Hari Om Mandir feel that our children need some assistance in learning how to prepare Indian food. We also think having our members share their favorite Indian recipes is a great idea. Consequently, a new section called *The Recipe Corner* will be added to the mandir's website.

Please email us some of your favorite recipes that you'd like to share. Make sure all the recipes are vegetarian and remember to clearly list all the ingredients and provide directions that are very clear and easy to follow.

Many American dishes, such as soups and salads, have been modified to include ingredients that please the Indian palate. We would love to learn about those recipes as well.

Other possibilities are listed below:

- Appetizers
- Snacks
- Raita (all kinds including Dahi Wara)
- Breads (Nans, Bhataras, Paranthas, Makki Ke Rotti etc.)
- Sabjis (Vegetables)
- Beans (like Chane, Kidney beans, all sorts of Daals)
- Desserts and Sweets (all sorts)
- Achar and Chatni (all kinds)
- Beverages (like Lassi and punch etc.)
- All other authentic regional dishes such as Masala Dosa, Sambar etc.

You can send as many recipes as you wish. Also, please make sure to include your name and city in which you reside.

Please e-mail your recipes to recipe@hariommandir.org.

