



Masala Dosa

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The GREAT
MINNESOTA
Recipe

INGREDIENTS

Potato Subji

Boiled and lightly mashed potatoes

Onion

Ginger

Garlic

Green chilies

Salt

Cilantro

Mustard Seeds

Lentils (Urad dal/Channa dal)

Turmeric

Asafoetida

Dosa Batter

4 c. raw rice

1 c. Urad dal

1/4 c. Poha/flattened rice

Salt

DIRECTIONS

Potato Subji

1. Heat 2 tsp of oil in a pan. Once oil is hot, add mustard seeds. They will start to splutter. Once done spluttering, add lentils, turmeric, and asafoetida.
2. Crush ginger, garlic, and green chilies together and add to pan.
3. Add onion and sauté until lightly caramelized.
4. Add salt.
5. Add the boiled and mashed potatoes and 1/2 c. water.
6. Let boil for 5-7 minutes or until the gravy is thick.
7. Garnish with cilantro.

Dosa

1. Soak the rice and dal separately for 4 hours.
2. Drain the water. Grind the urad dal first, adding small quantities of water until bubbles appear. The batter should be smooth.
3. Transfer to a vessel then grind rice with poha.
4. Mix both the batters and ferment overnight for around 12 hours. Batter should rise and be fluffy and light.
5. To make the dosa, take approximately 1 c. of batter in a bowl or ladle and add water.
6. Spread the batter evenly thin over a tawa and drizzle ghee/oil.
7. Let it cook evenly then fill the dosa with potato masala.
8. Fold and serve!