



Ingredients:

for saas : ½ kg boneless rawas or surmai or 4 pomfrets
3 green chilies
few curry leaves
few coriander leaves finely cut
3 big onions
1 big tomato pureed
6 flakes garlic finely chopped
small piece of ginger finely chopped
1tbsp pure vinegar
1 tbsp sugar
2 tbsp gram flour(besan)
salt to taste.

Method:

fry the finely cut onions till light pink in colour. Put finely cut green chilies, curry leaves , ginger and garlic and tomato pure saute for some time then add salt. Put besan and fry over low flame then put water and bring to boil put fish pieces and cook for 5 to 6 minutes on low flame till the fish is done lastly add the vinegar and sugar and switch off . put finely cut coriander leaves. Serve with plain khichri.

Serves 7 persons.

The same saas can be made with mutton.