

Channa Masala

Itsi Weinstock - adapted from *Serious Eats* and *Vah Reh Vah*

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Preparation 1

1. Assemble **whole spices**.
2. Finely dice 3 **onions**.

Cooking 1

1. Heat 100mL **oil** in a large pot on high heat. Add the **spices** and let sputter until aromatic (15 seconds).
2. Add chopped **onions**, 1 tsp **salt** and 1/2 tsp **baking soda**. Stir frequently until a brown coating is on the bottom of the pan (3-4 minutes). Add a little water, scrape up browned bits. Repeat until onions are deep brown (10 minutes).

Preparation 2

3. Grate 8 cloves of **garlic** and 2 inches of **ginger**.
4. Dice 8 **tomatoes**.

Cooking 2

3. When onions are done, add the **ginger**, **garlic** and 1 tsp **turmeric**. Fry until fragrant (30 seconds).
4. Add the **tomatoes**. Cook on high until water is expelled (10 minutes). Beware sputtering just before its done.
5. Add 25g **channa masala mix**, 25g chopped **coriander leaves** and juice of half a **lime**.
6. Add 1.6kg **canned chickpeas** with liquid, and extra water to cover. Simmer until canned chickpea flavour is gone (20-30 minutes).
7. Add extra 25g chopped **coriander leaves** and juice of half a **lime**.
8. Adjust to taste with salt, msg, chilli powder, lime, spice mix. Adjust consistency with water.

Notes

Make sure that the channa masala mix contains amchoor (mango powder) and pomegranate powder.

Servings: 8

Ingredients:

2 kg	canned chickpeas
1 kg	tomatoes
1 kg	onions
10 cloves	garlic
2 inches	ginger
1	lime
50 g	coriander leaves
1/2 tsp	baking soda
1/2 cup	desired whole spices
25 g	channa masala mix