

## Lobia Black-eyed peas in Ginger and Tamarind Sauce

### Ingredients

1 cup dried black-eyed peas  
2 tsp grated ginger root  
1/2 tsp chili powder  
1/4 tsp tumeric  
1-2 green chilis, chopped  
1 tbsp tamarind pulp or NF plain yogurt  
2/3 cup sliced onion  
1/2 tsp cumin seeds  
4-5 cloves garlic, chopped  
1/4 tsp garam masala  
2-3 tbsp cilantro leaves

### Instructions

Serves 4. rinse and soak beans for a couple of hours in at least 3 1/2 cups of water in a medium saucepan. Bring beans to a boil over medium heat, add half the ginger, the chili powder, and the tumeric. Reduce heat, cover the pan and cook slowly for 45-50 minutes. Add remaining ginger, chilis, tamarind pulp or yogurt, mix it well and let it simmer for another 10-15 minutes. Meanwhile, SLOWLY dryfry onion to gradually carmelize it, as it begins to color add cumin seeds and garlic (add a little H2O to prevent burning if necessary). Remove pan from heat just as garlic darkens. Pour mixture into beans, together with Garam masala, stir and cook another 5 minutes.

### Serving

Before serving, stir in cilantro leaves and serve hot.

<http://recipes.chef2chef.net/recipe-archive/1/A01159.shtml>