

Chickpea Chana Masala

No. of people: 100

Chickpeas (Drained) 6 cans
Oil 2 cups
Asafoetida (Hing) 3 Tbsp
Cumin Seeds 1 cup
Canned Tomatoes, Diced with their liquid 5
Fresh Ginger, grated 2 cups
Coriander powder .3 cups
Turmeric .3 cups
Red Chili Powder 3 Tbsp
Salt .3 cups
Lemon Juice .75 cup
Chopped cilantro 2 cups
Amchur Powder .5 cups
Bay Leaves 4
Water 5 quarts
Garam Masala ¼ cup

Instructions for the two largest batches: Use the two largest stainless steel pots with the tall sides.

1. Divide the oil between the pots and heat it gently. Add cumin seeds, Hing, and Bay Leaf. Cook them in the oil for a minute. DO NOT let the cumin burn.
 2. Add Chili Powder, ginger, tomatoes. Stir well. Add the rest of the spices and salt. Stir well.
 3. Add chickpeas and water. Bring to simmer and cook until some of liquid is absorbed and the Chana thickens. If not thickening enough, mash some chana lightly with the potato masher. Let it simmer then add lemon juice and Amchur powder.
 4. 15 minutes before serving add cilantro. Let it cook for another minute and mix well. Add salt to taste as needed.
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