Puliyotharai (South Indian style spicy tamarind rice)

Ingredients:
2 cups Basmati rice
4 cups water + more as needed
½ cup tamarind concentrate (readily available in specialty food stores or Indian grocers)
4 tablespoons coconut or peanut oil
6 whole dry red chilies
1 teaspoon black mustard seeds
2 tablespoons raw unsalted peanuts (or roasted)
1 tablespoon split chickpeas or lentils
1 teaspoon whole fenugreek seeds
6-8 fresh curry leaves (available in specialty food stores or Indian grocers)
Tiny pinch asafetida
1 teaspoon red chili powder (adjust amount to taste)
1 tablespoon coriander seeds, coarsely ground
Salt to taste

Directions:

Step 1: Bring water and rice to boil in a medium pot. Simmer on low heat till the rice is almost cooked. Add coriander and chili powder, salt and tamarind paste and gently mix everything to evenly coat the cooked rice without breaking it. Cook till all water is absorbed and rice is fluffy. If needed add more water to cook the rice through. Keep aside.

Step2: In a small sauce pan, heat oil. Add whole dry chilies. As they start spluttering add mustard seeds. Once they stop spluttering turn heat to low. Add peanuts and split chickpeas. Roast till light brown. Add fenugreek seeds, asafetida and curry leaves. Top rice with mixture.

Serve with roasted papadums and sliced onions.