

Mushrooms, Tomatoes, and Potatoes (Rasedar Khumbi Aloo)

Serves 4-6

1 lb. potatoes
1 1/4 lb. mushrooms
1 T. ginger paste
6 large gloves of garlic, peeled
3 T. water + 1 C. water
4 T. vegetable oil
1 t. salt
1/4 t. turmeric
1 t. whole cumin seeds
3 whole cardamom pods (like a bay leaf not meant to be eaten)
1 lb. tomatoes, peeled and chopped (canned is fine)
1 t. ground cumin
1/2 t. ground coriander
1/4 t. cayenne
1/4 t. garam masala

1. Boil the potatoes until tender. Cool, peel, and cut them into 1 inch cubes.
2. Clean the mushrooms and, depending on type and size, cut them into bite size.
3. Put the ginger, garlic and 3 T. water into a blender and blend until smooth.
4. Put the potatoes in a bowl and sprinkle with a little salt and half the turmeric. Toss and let rest.
5. Heat the oil in a large heavy skillet over medium. When the oil is hot, put in the potatoes, stir and fry them until they are golden on all sides. Remove the potatoes with a slotted spoon and set aside.
6. Add the cumin seeds and cardamom pods to the skillet--stir them for a few seconds. Add the tomatoes, ginger-garlic paste, ground cumin and ground coriander. Stir and cook until a paste forms and the oil separates from it. Add 1/4 t. turmeric and the cayenne. Stir.
7. Add 1 C. water, the potatoes, mushrooms and 3/4 t. salt. Stir and cover, cooking now over low heat for 5 minutes.
8. Uncover to boil off any excess water, stirring, until the sauce is thick. Add the garam masala and stir. Serve immediately.

