

Bhogichi Bhaji - Marathi Recipe

Introduction

Bhogichi bhaji is made during winter season as lot many fresh vegetables are available during winter. It is basically mixed veg sabzi. In Maharashtra, it is prepared a day before Makar Sankranti. Do try this bhogichi bhaji this year.

Ingredients

- 2 tbsp or 1 small katori Raw peanuts
- 1 tbsp White sesame seeds
- 1 tsp grated fresh Coconut
- 1 tsp Oil
- 1/2 tsp Cumin seeds
- Goda masala
- Coriander powder
- Red chili Powder
- 1 peeled and chopped Potato
- Green peas
- Green chick peas / Harbhara
- Val papdi
- Small pieces of Carrot
- Water
- 1 small Birngle chopped into pieces
- Drum stick
- Small pieces of Bor
- 1 tsp Tamarind pulp
- Gudh
- Salt to taste

Method

- Heat up a pan on medium heat and add peanuts to it.
- Roast the peanuts on medium heat for about 4-5 minutes. Transfer them into a blender jar.
- In the same pan add sesame seeds and roast them on medium heat for about 3-4 minutes until they get light golden color.
- Transfer the roasted sesame seeds into the blender jar having roasted peanuts.
- Add grated fresh coconut and roast until it gets light golden color.
- Transfer the roasted coconut into the same jar.
- Blend all into paste. First make powder and then make paste by adding water.
- Heat up oil in a pan. Add cumin seeds and let them sizzle up.
- Lower down the heat to low. Add the paste and cook for just about 2 minutes.
- Add goda masala, coriander powder and red chili powder.
- You can add garam masala instead of goda masala.
- Mix well and cook for another 2 minutes.
- Add potato, green peas, harbhara, val papdi and carrot.
- You can use the veggies available in this season.

- You can also use the mixed veggies packet that is available in the market 1 or 2 days before the day of bhogi.
- Mix well and add water. Cover and cook on medium heat for about 5-7 minutes.
- When these veggies are half cooked then add remaining veggies.
- After 5-6 minutes, add pieces brinjal, drum stick and small pieces of brinjal.
- Mix well and add a little more water to adjust the consistency.
- Add tamarind pulp, gudh and salt to taste. Mix well.
- Cover and cook for another 5-6 minutes until all the veggies are cooked.
- Turn off the gas and bhogichi bhaji is ready.
- This bhaji goes well with hot bajrichi bhakari.
- This also goes well with moong dal khichadi with lots of ghee.