

SPICED CHICKPEAS

Kabali Channa is an essentially Punjabi, protein-rich dish, enjoyed equally in the Moti Mahal Palace of the maharajah of Patiala and by the average Indian family.

To save hours of cooking, use canned chickpeas, which are absolutely delicious and full of flavor. The age-old method, which is still practiced in parts of India, is to soak dried chickpeas overnight, then boil, and finally cook with spices.

- 2 Tbsp. peanut or sunflower oil
- 1 14.5-oz. can of tomatoes or 3 medium-size tomatoes, diced
- 2 cloves garlic, sliced
- 1 Tbsp. finely chopped fresh ginger
- 2 tsp. ground coriander
- 1/2 tsp. chili powder or 1 mild green chili
- 1 1/2 tsp. garam masala
- freshly ground black pepper
- salt to taste
- 2 15-oz. cans chickpeas
- 1/2 cup water

GARNISH:

- four paper-thin slices lemon
- four raw onion rings
- 2 hard-boiled eggs

Heat oil in a pan. Fry chopped tomatoes until dry; keep stirring and add garlic, ginger, coriander, chili powder, salt, garam masala, and pepper. Cover and simmer over low heat for 5--7 minutes. It should have a creamy consistency and a very pleasant golden color. Add the chickpeas and water, cover, cook on medium until it boils, reduce the heat and simmer for an additional 20 minutes; taste and readjust the spices. Garnish with lemon slices and onion rings.