Ingredients

Tomato-5
Green chilly-3
Cinnamon-2
Cloves-2
Cardamom-2
Ginger-small piece
Garlic- 5 pods
Curry leaves-1 string
Coriander leaves
Big onion -2
Chilly powder-1/2 tsp
Coriander powder-1 tbsp
Turmeric powder-1/2 tsp
Garam masala-1/4 tsp
Pepper power-1 tsp
Sugar-1/4 tsp
Salt-to taste

Method

Cut tomato into medium size pieces..Heat oil in a kadai and add the spices ..Fry them ,into that add sliced onion ,chopped ginger ,garlic ,curry leaves and green chilly along with salt ..Saute them till the onion become light brown .Now add all the masalas one by one in low flame ..Finally add tomato and mix well with the masala ..Check the salt ,add if needed...Cover the kadai with a lid and allow the tomato to cook well in low flame ..When cooked ,open the lid and cook until the oil appears in the sides ..Add sugar to boost the taste ..Finally garnish it with coriander leaves and sliced green chilly ...Transfer to a serving plate ...Serve with maida pathiri ...