

Sour Chickpeas

Khatte Chole

Served warm or at room temperature, these chickpeas, with a sour-and-spicy combination of lemon juice and spices, are ideal for picnics and hot weather buffets because they keep well for hours without refrigeration.

1. Put 2 tablespoons of the chopped onions, ½ teaspoon of the salt, the chili pepper, ginger, and lemon juice in a small bowl. Mix well and set aside.
2. Heat oil in a pot over moderately high heat. When oil is hot, add remaining onions.
3. Stir for 8 to 10 minutes, or until onions turn reddish brown. Add tomatoes and continue to stir-fry for another 5 to 6 minutes, mashing tomato pieces with a fork.
4. Add coriander, cumin, and turmeric and cook, stirring, about 30 seconds.
5. Add drained chickpeas, the water, the remaining 2 teaspoons salt, the *garam masala*, and cayenne pepper. Stir.
6. Simmer, covered, for 20 minutes, stirring occasionally.
7. Add lemon juice mixture and stir. Serve hot, warm, or at room temperature. Garnish with chopped coriander.

Note: Powdered pomegranate seeds (*anardana* powder), available at Indian food markets, can be added to make the sauce darker and more sour. Sprinkle on top of sauce before serving.

**Garam masala, a blend of ground coriander, cumin, ginger, black pepper, cinnamon, pimiento, cardamom, bay leaves, and nutmeg, is available at Indian food markets.*

 servings: 6

3 medium onions, peeled and finely chopped

2½ teaspoons salt

1 hot green chili pepper, finely chopped

1 tablespoon finely chopped fresh gingerroot

4 tablespoons fresh lemon juice

6 tablespoons vegetable oil

2 medium tomatoes, finely chopped

1 tablespoon ground coriander

1 tablespoon ground cumin

½ teaspoon ground turmeric

1 can (31 ounces) chickpeas, rinsed and drained, or 1½ cups dried chickpeas, cooked according to package directions

1¾ cups water

1 teaspoon *garam masala**

½ teaspoon cayenne pepper

Chopped fresh coriander, for garnish