Dhal Recipe Card

The whole pot on one page, sized for the fridge door.

The pot

1 cup split yellow lentils, 3 cups water, 1 tsp turmeric. 25 minutes, low, lid slightly off.
Do not stir much. Stirring makes it gluey and impatient.

The tempering

2 tbsp ghee. 1 tsp cumin seeds until the first pop.
2 sliced garlic cloves, a handful of curry leaves, 1 dried chilli — thirty seconds.
Pour the hot fat into the pot. Salt. Cover. Five minutes before serving.

The three things

Rinse the lentils until the water runs clear.
Salt at the end, never at the start.
Let the tempered pot sit for five minutes before you touch it.

Kitchen note, Dhal Slowly.