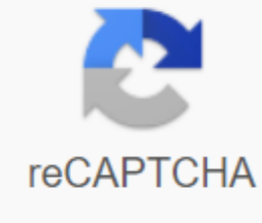




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This post is also available in हिन्दी (Hindi) sweet recipe pongal Sakkarai pongal recipe chakkar pongal with a detailed recipe photo and video. a popular sweetened rice dish from southern India, which is also very popular in srilanka and Thailand, especially with the Tamil community. There are several names throughout southern India and it is also known as huggi in Kannada or in Karnataka. The dish is specially made during the pongal festival with moong dal, jaggery and rice with freshly picked grains. Sweet recipe pongala Sakkarai pongal recipe chakkar pongal with step-by-step photo and video recipe. There are several varieties of pongal dish and the most common is the savoury ven pongal, which is mostly prepared for breakfast. But the sweet pongal or chakkara pongal is especially prepared during the celebration of the sankranti festival and served as a prasad in many southern Indian temples. basically the festival of Pongal or Makar sankranti is celebrated from January 13 to 16 each year. it is an occasion to celebrate the harvest season and about thanksgiving to nature by preparing new rice or freshly harvested grains. The word pong basically means overflowing and refers to the overflowing style of cooking in an earthy pot with wood fire. In addition, widely sankranti is celebrated on January 14. but every day in this 4-day festival is important and celebrated with unique recipes. But sakkarai pongal recipe or chakkar pongal is a common recipe prepared every day throughout and served with other desserts and savouries. some important tips and points to consider when preparing a sweet pongal recipe. First, and traditionally sweet pongal is always cooked out of jaggery, which also makes it more fragrant. But alternatively, you can also use white crystal sugar or brown sugar as a substitute if you don't have a jaggery. secondly, I used the normal daily use of sona masuri rice to this recipe and I recommend the same. Also make sure it is cooked well before the jaggery syrup is added to it otherwise it may not mix well. Finally, the temple style chakkara pongal recipe usually contains camphor added to it in small quantities. If you want to have an authentic one, feel free to add a shredded small portion of it at the end of the recipe. finally I would like to highlight my other Indian sweet collection of recipes for the festival with this post sweet pongal. It includes recipes like sooji ka halva, sabudana kheer, rice kheer, malpua, Besan laddo, rava laddoo, balushahi, boondi laddo, karanji and obbattu recipe. Also, visit my other recipe collection, like, rice recipes collection dosa recipes collection idli recipes collectionsweet pongal video recipe: street food recipes sp_wpcarousel id55071 recipe card for saccarai pongal or sweet pongal: Print Recipe Pin Pineasy sweet pongal recipe Sakkarai pongal recipe by Chakkar Chakkar In a pressure cooker take 1/2 cup of rice and 1/4 cup moong dal (both soaked for 15 minutes) add in 2 1/4 cup water and pressure to cook 4-5 whistles. make sure to give a good mix until the sakkarai pongal turns glossy. now in a small kadai heat 2 tsp ghee and fry 10 whole extraya, 2 tsp raisins and 1 clove. pour fried kesy and kishmish in a sweet pongal. also add 1/4 teaspoon of cardamom powder and a small piece of edible camphor. Mix well. finally, sweet pongal/saccarai pongal is ready to offer the goddess. Click here to subscribe to our Youtube channel and stay up to date with our latest video recipeshow make chakkara pongal with a step-by-step photo: first, in a pressure cooker take 1/2 cup of rice and 1/4 cup moong dal (both soaked for 15 minutes) to add in 2 1/4 cups of water and pressure to cook for 4-5 whizzes. Make sure to be given and the rice is cooked completely. Further into the pan take 3/4 cup of jaggery and 1/4 cup water. Keep stirring until the jaggery melts completely. Now filter the jaggery water into the cooked rice-dal mixture. Add 1/4 cup of water or more consistency adjusting as needed. Simmer for 2 minutes or until the jaggery goes well with the rice-dal mixture. Add in 2 tablespoons of ghee and give a good combination until the saccarai pongal becomes glossy. Now in a small kadai heat 2 teaspoons of ghee and fry 10 whole extrayas, 2 tablespoons of raisins and 1 clove. Pour the roasted kesh and kishmish into the sweet pongal. also add 1/4 teaspoon of cardamom powder and a small piece of edible camphor. stir well. Finally, the sweet pongal/saccarai pongal is ready to offer the goddess. Notes: first, customize the jaggery based on the sweetness you're looking for. Adding milk while cooking is dal - rice is optional, it enhances the taste of pongal. finally, adjsut consistency of sweet pongal/sakkarai pongal as it thickens once cooled. This post is also available in हिन्दी (Hindi) Sakkarai pongal recipe, temple style fragrant sweet pongal with jaggery, edible camphores, cardam, carnations and cloves. Rice and given cooked with ingredients like edible camphors, elachi, nutmeg and elachi its smell and taste divineLY. This is my mom's basic recipe. I've done this a few times now and got an appreciation too from everyone when I did it for our Grahapravesham home in our home in Kumbakonam. So since then I've wanted to post it here on my blog. I already have a saccarai pongal recipe in my ulundu vadai post. But But simple and simple without all these special spices. I did it in a pressure cooker, but can be done the traditional way by boiling rice and gave and add jaggery to it too (as I updated in the video). Prior to marriage, me, my mom and our neighbor used to do this pongal in the tank in the temple (Kottai mariyamman koil) in Salem. Every month we used to carry the ingredients and make the pongal back the temple, offer it to God and on this we distribute all the pongal there itself in the temple. We're just taking a bucket full for ourselves. Other than that, we spread everything there. The veengala pot becomes empty at the moment. We returned home with a heart full of satisfaction. Click here to measure the cup Print Pin Sakkarai pongal recipe, temple style fragrant sweet pongal with jaggery, edible camphor, cardamom, cloves and basic ghee and cashew nuts. Serves 4 cups measurements 1/2 cups Raw rice 2 tablespoons Moong dal/ pasi paruppu 3/4 cup Jaggery 2 - 1/2 cup Water 3 tablespoon Ghee 1 pinch Salt 6 Cashews 2 tsp Raisin 1 Elachi Cloves 1 pinch of nutmeg powder 1 ajate size Edible porridge/ pan, Add 1/4 teaspoon of ghee and roasted munga dal. Add water, washed rice and salt. Pressure to cook on 4 whistles. Mash it once done. The powder is jaggery and heat it with water just to submerge it and bring to a boil. Let the jaggery completely dissolve and filter it and add in the mashed rice in the stove. In a separate saucepan, heat a teaspoon of ghee and fry the keshu until golden and add the raisins. Once it puffs up, pass it and keep aside. In the same pan, add the cloves, elachi and turn off the oven. Add the nutmeg powder, give a quick stir. Remove the elachi and powder it, add powdered elachi, edible camphor, cloves along with nutmeg powder in the pongal. Mix well and cook over medium heat for 5 minutes. Add 1/4 cup of water or milk if it dries during cooking. Add the ghee a little-over a little while cooking. Finally add the roasted kesy and raisins. I used old rice, so I need water in a ratio of 1 : 5. If your rice is new and gets cooked easily, 1 : 4 is enough for this pressure cooker method. After opening the stove, if the rice is too dry, add 1/4 cup of water or milk during mashing. Once cooled, become thick, so turn off the flame accordingly. I grate the nutmeg and fry it in ghee while I roast the cloves/elachi/cashews. When you do this, you should make sure to add grated nutmeg after turning off the oven. Otherwise, it can get burned. Use good quality ghee. I always use homemade ghee. The color of Pongala the color of the jaggery. Paagu wellam works best. A little darker in the shade. (Urendai vellam) Sakkarai pongal for pot method Ingredients Raw rice - 1 cup Moong gave - 2 to 4 tablespoons Jaggery - 1 y 1/4 cups Ghee - 1/4 cup (can adjust according to preferences) Cardamom - 1 Water for cooking rice - 6 cups Milk - 2 tablespoons Water for jaggery syrup - 1/2 1/2 Camphor - mustard seed size Clove - 1 Nutmeg powder - pinch - pinch (optional) Keshyu, raisins - 1 tsp each How make sakkarai pongal: Take a pressure cooker/ pan, add 1/4 teaspoon of ghee and roast moong dal. Add water, washed rice and salt. Pressure to cook on 4 whistles. Mash it once done. The powder is jaggery and heat it with water just to submerge it and bring to a boil. Let the jaggery completely dissolve and filter it and add in the mashed rice in the stove. In a separate saucepan, heat a teaspoon of ghee and fry the keshu until golden and add the raisins. Once it puffs up, pass it and keep aside. In the same pan, add the cloves, elachi and turn off the oven. Add the nutmeg powder, give a quick stir. Remove the elachi and powder it, add powdered elachi, edible camphor, cloves along with nutmeg powder in the pongal. Mix well and cook over medium heat for 5 minutes. Add 1/4 cup of water or milk if it dries during cooking. Add the ghee a little-over a little while cooking. Finally add the roasted kesy and raisins. Divine smelling and tasting pongal is what you have now! The whole house smells divine. Recommended in lifestyle Sakkarai pongal recipe or sweet pongal recipe: we do not celebrate the pongal festival back in Kerala. This should explain why I post this traditional recipe for the pongal festival in March. I mean, how from a sign can you get? About two months, that's how much. But like I said, we don't celebrate pongal, and by that I mean my family. The TH family definitely does, but nothing complicated. Mostly it involves making ven pongal a savory look and this sweet version, pongal sakkarai. My mom makes a sweet pongal, as and when she feels like it. Usually when we need a quick dessert for guests, the saccarai pongal gets made. Admittedly, its not my favorite sweet, but recently I had this huge craving which was completely inexplicable, so I did a little weeny bit (TH hates it) and had it all myself around 10pm at night which explains a very not very good picture. It came out very nice though. I never realized the sakkarai pongal was so easy to do! 1 cup raw rice 1/4 cup moong dal (paasi paruppu) 3/4 cup grated jaggery (adjust to taste) 1 cup full tight milk 1/2 cup water (or 1.5 cups skimmed milk) A few cashew nuts (I used almonds) A few raisins 2 tablespoons 1 tablespoon ghee 3 cardmoni pods Shredded well Traditionally, saccarai pongal is done by boiling rice and given in milk until soft, but who has such a time these days? It's definitely not me. Wash the rice and give together. Add and cook for 3-4 whistles or 15 minutes. We want rice and given to turn good and soft. Meanwhile, heat 2 tablespoons of ghee and roast cashew nuts (or almonds) and raisins until golden brown (raisins will become plump). Remove from heat and sprinkle with cardamom powde on top. Give it a mixture and set aside. As soon as the pressure goes away Cook, open gently and while the rice and gave the mixture is still hot, mix in grated jaggery, roasted nuts, and raisins. If the pongal is too thick at this stage, add a little boiled milk over the tablespoons. If the mixture is too loose, keep on low heat and constantly mix until the desired consistency. Mix another tablespoon of ghee and serve warm. I also like the cold out of the fridge the next day. Note: You can add a little grated coconut to the pongal along with the jaggery if you want a little bite of saccarai pongal. For Sakkarai Pongal recipe in Tamil, Telugu, Kannada, Hindi, etc., please use the Google Translate button in the sidebar. Sidebar. sakkarai pongal recipe in tamil temple style. sakkarai pongal recipe in tamil madras samayal. sakkarai pongal recipe in tamil amma samayal. sakkarai pongal recipe in tamil in cooker. sakkarai pongal recipe in tamil pdf. kovil sakkarai pongal recipe in tamil. iyengar sakkarai pongal recipe in tamil. tasty sakkarai pongal recipe in tamil

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