

Bottle Gourd Seeds

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We, at Taj agro products Limited, are specialized in developing fast exporting seeds for the farmers & growers of vegetables, fruits, grains and fodders. We are marching ahead with our mission to promote our quality products all over the world.

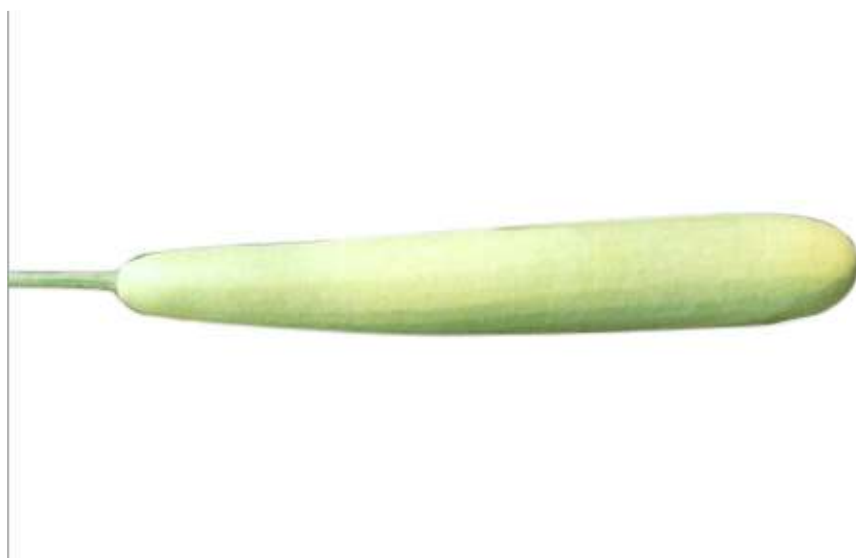
Bottle gourds are used for birdhouses, butterfly houses, Santas, Snowpeople, Small Bowls, and Vases among other things. NC gourd seeds for NC gourds. Last years crop. Plant this spring after the last frost in your area.

Other names :

Edible bottle gourd, calabash, edible calabash Gourd, Long Fruited Gourd, Cucuzzi, Zuzza, Zuzza Melon, Guava bean, Opo, Yugao (Japanese), Long Melon, Long Squash, Po Gua, Bu Gua, Poo Gua, Pul Qua, Peou Qwa, kwa kwa, Hu Gua, Hu Lu Gua, Hu Lou Gua (Chinese), upo (Filipino), bau (Vietnamese), dudhi, lauki (Indian)

General Information on Battleground Storage in Greensboro

In the branche "Household Goods Storage" in Greensboro, North Carolina 2 companies are listed. Battleground Storage in Greensboro is rated as avrg. good.



Make some indian Recipe with Taj Bottle ground Seeds

1 medium size Lauki
1/2 cup channa dal (split yellow chickpeas)
1 medium size onion chopped
1 green chili chopped
2 - 3 tbsp dahi or curd(yogurt) beaten smooth
2 tsp red chili powder
1 tbsp dhania or coriander powder
1 tsp turmeric powder
1 tsp black mustard seeds
1 tsp urad dal
Salt to taste
2 tsp Oil



Pressure cook the channa dal until soft. Remove the skin of lauki and cut into small cubes. You can either pressure cook lauki until soft or place it in a vessel with some water, cover it with a lid and cook until soft. Heat oil in a pan and add the mustard seeds, let it splutter. Now add the urad dal and wait until it turn golden brown. Now add the chopped onions, green chilies and saute well. Add the chili powder, dhania powder, turmeric, salt to the dahi and mix well. I know, I have never used dahi, but my mom-in-law made it once and it tasted great. So try it out with dahi. Add this mixture to the onions. Let it cook for sometime until oil separates. Now add the channa dal and lauki and bring it to a boil. Garnish with cilantro and serve hot with rice or Paratha's or Chappatis or Rotis or Neer bread or Tortillas



Contact Us

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