

September 2008

## **SAMOSAS**

### **INGREDIENTS:**

4 medium potatoes diced into small cubes  
½ medium onion, chopped  
½ medium tomato chopped into small pieces  
1 stalk green onion, chopped  
Small green chili, chopped  
Cilantro, chopped (two tablespoons)  
2 tablespoons crushed ginger garlic or ginger garlic paste  
2 tablespoons Shan Bhujia Spice mix  
Wonton wraps  
Canola or oil of taste for frying

### **METHOD:**

In a wok fry chopped onion in two table spoon of oil. Add ginger/garlic paste. When onion starts to turn brown add potatoes and Shan Bhujia spice mix. After a few minutes, add green onion, green chili and cilantro. Let all ingredients simmer over low heat until potatoes are tender.

In small square wonton make triangles stuffed with potatoes fillings. Seal wontons into triangles. Deep fry till golden brown. Serve with yogurt chutney.

## **CHUTNEY**

In a bowl put together cup of yogurt, chopped mint, cilantro, garlic, ground cumin and salt. Mix well together. Chutney is ready!

## **PAKORA**

### **INGREDIENTS:**

1 cup chickpea flour (Besan)  
2 tsp oil  
1 tsp ground cumin  
1 tsp ground red chilies  
1 tsp turmeric  
1 1/2 tsp salt  
1 -2 chopped green chilies  
1/2 cup water  
1 potato finely chopped  
2 small seasonal squashes, chopped

5 leaves spinach, chopped  
1/2 cup sliced onion  
(May use other seasonal vegetables.) Finely chopped!

**METHOD:**

Mix together all of the above ingredients into a thick mixture. Heat oil in a deep pan and deep fry by dropping tablespoons of mixture into the hot oil. Deep fry until golden brown. Serve warm with chutney.