

VEGETARIAN INDIAN PAKORAS

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| 250 mL | chickpea flour (also called gram, chana or besan flour) |
| 4 mL | salt |
| 5 mL | chili powder (cayenne, crushed chilies or hot chili optional) |
| 5 mL | garam masala |
| 2 mL | cumin seeds and coriander seeds |
| 2 mL | ground coriander and ground cumin |
| 2 mL | turmeric and curry powder |
| ½ | medium onion, sliced or diced |
| 80 mL | frozen hash browns, thawed |
| 60 mL | canned corn |
| 25 mL | frozen peas |
| 10 | fresh spinach leaves, chopped |
| 15 mL | chopped cilantro or coriander leaves |
| 125 mL | water (approx.) |
| 2 | cloves of garlic, minced or grated |
| 1" | piece of ginger, minced or grated |
| 25 mL | ketchup |
| 5 mL | baking soda |
| 15 mL | lemon juice |

Pour 2-3 inches of vegetable oil in a large pot and turn the heat onto high. Take out two large plates and put two paper towels on each one. Get a slotted spoon from the front.

In a medium bowl mix together the flour and all of the spices. Then add all of the vegetables. Add in the water in two portions and stir till well mixed. Then add in the ginger, garlic, ketchup, baking soda and lemon juice. Stir and let sit.

Drop in small batches of 6-7 into the oil and deep fry till golden brown.

Optional: For dipping sauce mix together 80 mL chili sauce, 15 mL spicy sweet mustard , 15 mL brown sugar and 15 mL water and stir. Use this or mango chutney to dip the pakoras in.