

# *Spicy Potato Wedges*

## **Ingredients**

potatoes - ½ kg

oil - 2 tbsp

garlic - 4 flakes, crushed

garam masala - 1 tsp

coriander powder - 1 tsp

salt, pepper and chilli powder - to taste

## **Method**

Cut potatoes into wedges. ( do not peel )

Cook in simmering water till slightly soft. Drain and pat dry..

Mix oil and all the seasoning together on a baking tray and toss potato wedges in it.

Roast in a hot oven till brown and crisp. ( sprinkle with chat masala, optional).

Serve with a hot and sweet sauce.

# *Dal Squares*

## **Ingredients**

bengal gram dal (chana dal) - 1 cup

onion - 1 cup, finely chopped

green chillies - 2-3, finely chopped

coriander leaves - ½ cup, chopped

turmeric powder - ½ tsp

asafoetida - ¼ tsp

grated coconut - 4 tbsp

salt - to taste

oil - to fry

## **Method**

Soak the dal in water for 2 hours.

Grind to a smooth, semi solid batter.

Add rest of the ingredients except oil.

Pour in a deep, greased thali to a depth of about 1 ½ cm and steam for 15 minutes.

Cool and cut into small squares.

Deep fry in hot oil and serve with mint chutney.

# *Paneer Chutney Pakodas*

## **Ingredients**

paneer - 300 gms  
oil - to deep fry  
cut paneer into 24 thin rectangular slices

## **Ingredients For The Chutney :**

roasted peanuts - 1/3 cup  
mint leaves - 1/2 cup  
coriander leaves - 1/2 cup  
green chillies - 6-8  
ginger - a small piece  
garlic - 4 cloves  
dry mango powder - 1 tsp  
sugar - 1 tsp  
chat masala - 2 tsp  
salt - to taste

Grind all the ingredients together with little water to a thick a paste.

## **Ingredients For The batter :**

besan (chick peas flour) - 1 cup  
rice flour - 1/2 cup  
chilli powder - 1 tsp  
salt - to taste  
ajwain (thymol seeds) - 1/4 tsp  
cooking soda - 1/4 tsp

## **Method**

Combine all the ingredients together.

Add enough water and make a creamy coating batter.

Sandwich two slices of paneer with some chutney.

Dip in the batter and deep fry in hot oil till golden brown.

Make all the pakodas in the same way. Serve hot.

# *Hara Kabab*

## **Ingredients**

well cooked green peas - 1 cup, mashed lightly  
mashed potato - 1 cup  
grated paneer - ½ cup, firmly packed  
green chillies - 3-4, minced  
ginger - 1 tsp, minced  
coriander leaves - 3 tbsp, minced  
mint leaves - 3 tbsp, minced  
sugar - 1 tsp  
chat masala - 1 tsp  
maida paste and bread crumbs to coat  
oil - to fry

## **Method**

Mix all the above ingredients together.

Shape like small discs.

Coat with maida paste.

Roll in bread crumbs and deep fry in hot oil.

# *Dal and Pudina Kabab*

## **Ingredients**

chana dal - 1 cup  
oil - 2 tbsp  
ginger - 2 cm, minced  
garlic - 3 flakes, minced  
onion - ¼ cup, finely chopped  
mint leaves - 3 tbsp, finely chopped  
green chili - 1 tsp, minced  
chat masala - ½ tsp  
garam masala - ½ tsp  
salt - to taste  
oil - to roast

## **Method**

Cook the dal till soft but not mushy.

Strain the excess water and mash well.

Heat oil, fry garlic, ginger and onion till fragrant.

Add green chilli, mint and coriander, stir for few seconds.

Add garam masala and chat masala. Mix well, remove from fire, add to the dal.

Dip bread slices in water till just softened and mash.

Add to the dal mixture. Add salt to taste.

Divide the dal mixture into lime size balls.

Flatten to shape like a disk.

Brush a baking sheet with oil. Place the kababs on it.

Pour some oil around all the kababs. Brush tops with oil.

Place in a hot oven (200 degree centigrade) .

When the under side of kabab is well browned, turn and brown the top side.

Serve hot with a chutney.