

Aloo Kebabs (Potato Patties)



Ingredients:

Potatoes – 1.5 pounds

Ground Cumin – ½ teaspoon

Ground cayenne pepper – ½ teaspoon

Fresh cayenne or jalapeño pepper – 2

Fresh cilantro (chopped) – ¼ cup

Lemon juice – 1 teaspoon

Canola or vegetable oil - 1-2 cooking spoons (for pan frying the kebabs)

Egg – 1 (beat the egg with a fork and mix it in)

Bread crumbs – enough to coat each of the kebabs just prior to frying

Procedure:

- 1) Peel potatoes and cut into small cubes. Boil them until soft. Mash them with a potato masher.
- 2) Mix in thoroughly all the other ingredients
- 3) Form into patties and coat with bread crumbs – a bit smaller and thinner than a burger patty
- 4) Heat up the oil first (on medium heat) and then fry the kebab patties on each side until golden brown.
- 5) Serve with a main meat dish and paratha (or any other kind of flat bread).