

## Pakora Recipe (Fried Fritters)



Prep + Cook Time: 30 minutes, Serves 4 people

### Ingredients:

Gram Flour (Chickpea Flour) – 1 cup

Salt – ½ Tablespoon (or less)

Ground Cayenne Pepper – 1 Tablespoon (or less)

Baking Powder – 1 Tablespoon

Onions – 2 big ones, sliced thin

Cilantro – 1 bunch, chopped

Fresh green chili peppers (cayenne or jalapeño) – 3 chilies, chopped

Ground Cumin – ¼ teaspoon

Cooking Oil (for frying the pakoras) – Preferably Olive Oil or Canola

Water – Enough to put in the flour to create runny dough

### Procedure:

- 1) Cut onions into thin strips. Chop up the cilantro and fresh chili peppers and set aside.
- 2) Mix gram flour with enough water to form runny dough. Add the spices, cilantro, chili peppers and onions. If you prefer less salty and spicy pakoras, consider putting in less salt and ground cayenne pepper. Combine the mixture by hand.
- 3) Heat the oil in frying pan or a deep fryer on high. Make sure there is at least an inch or more of the oil in the pan. Lower the heat to medium-high.
- 4) Drop small balls of doughy onion and cilantro mixture into the hot oil and fry for a couple of minutes. Make sure the pakoras are fried on all sides. Fry until golden brown. Do not over-fry!
- 5) Enjoy with either coriander or tamarind chutney (or even spicy ketchup!).

**Note:** Pakoras can also be made with potatoes, cauliflower, zucchini, eggplant spinach and other vegetables (instead of onions or in addition to the onions).