

# IMLI CHUTNEY

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## Ingredients

- 1 2"x2" tamarind slab piece
- 1 teaspoon cumin seeds (zeera), dry roasted
- 1 tablespoon salt
- 3 teaspoons sugar
- 2 teaspoon chaat masala

## Method

- 1 Soak the tamarind in water for two hours (best if soaked overnight).
- 2 Strain water from tamarind. Rinse and strain again.
- 3 Boil the remaining pulp with spices for 15 minutes on low heat.
- 4 Serve room temperature or cold.

# CORIANDER CHUTNEY

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## Ingredients

1 cup fresh coriander, stems removed  
1 lemon, juiced  
1 jalapeno pepper  
1 banana  
4 cup peanuts  
1 teaspoon cumin seeds (zeera), dry roasted  
salt to taste

## Method

1. Put all ingredients into blender or food processor.
2. Process until smooth.
3. Serve room temperature.

# SAMOSA

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## INGREDIENTS

### DOUGH

1 Cup all-purpose flour, sifted  
6 tablespoons vegetable oil  
1 teaspoon salt  
2 cup water

### FILLING

2 cup vegetable oil or margarine  
2 teaspoons cumin seeds (zeera)  
2 or 3 jalapeno or serrano peppers, seeded and minced  
6 medium potatoes, boiled, peeled, cut into 1/4 inch cubes  
2 cup peas, shelled  
4 teaspoons ground coriander  
2 teaspoons curry powder  
2 teaspoons lemon juice  
salt to taste  
vegetable oil

## Method

- For dough, mix flour, oil and salt in large bowl. Add water slowly; knead to a hard dough. Knead an additional 10 minutes (keep hands oiled so dough won't stick). Cover dough with plastic wrap and refrigerate an least 1 hour.
- For filling, heat oil (shortening or margarine can be substituted) over medium heat in large skillet for 2 minutes. Add cumin seeds, fennel seeds and jalapeno peppers; cook 1 minute. Add potatoes and peas; cook and stir until mixture looks dry, about 10 minutes. Remove from heat; stir in coriander, curry powder, lemon juice, and salt.
- Knead dough for 1 minute; divide in half. Cut each half into 12 equal pieces. Put one ball at a time onto lightly floured work surface. Keep remaining dough covered. Roll into 7-inch circle. Cut each circle in half (each semicircle will make 1 samosa).
- Put a small bowl of water next to work surface. Out of each semicircle, form a cone: moisten half of the straight edge with water. Fold the dry half of the straight edge so it overlaps the moistened portion by 1/4 inch. Press the overlapped edges securely together to seal. Drop about 1 teaspoon of the filling into the cone. Moisten the open end of the cone and pinch the open end shut, closing the cone in a triangular shape; press tightly to seal.
- Repeat with remaining dough and filling. (Samosas can be shaped a few hours ahead of time; keep loosely covered in refrigerator. Let them warm at room temperature 30 minutes before frying.)
- Heat oil in a deep saucepan to 350 degrees. Add 8 to 10 samosas and deep fry, turning occasionally until evenly brown and flaky, about 10 minutes. Remove with slotted spoon. Drain on paper towels. Repeat to fry all samosas.
- Serve hot with coriander or mint chutney.

