IHLI CHUTNEY

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

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.
3. Serve room temperature.
SAMOSA

INGREDIENTS

DOUGH
1 Cups 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 at 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.