

Indian Snacks!

Samosa:



Ingredients:

Purple onion 1– finely chopped
Oil –1 cup for deep fry
Water (little warm)– to make dough
Salt – to taste
Potato – red cut in small cubes
Green peas – 1 tablespoon
Cashew – 1 tablespoon
Turmeric powder – a pinch
Cumin powder – 1/4 teaspoon
Roasted cumin powder 1 teaspoon
Coriander powder – 1/4 teaspoon
Bay leaf – 1
Dried red chili – 1
Asafetida (hing) – a pinch
Punch phoron-1/2 teaspoon
Black cumin- 1 teaspoon
Flour- 1 cup
Baking powder a pinch
Brown sugar a pinch

Method:

- Heat 3 tsp of oil in a pan. Fry the chopped onion until it is almost crispy.
- Add bay leaf, dried chili, asafetida, and punch phoron. When those release nice special spicy smell then add potato. Stir for few minutes.
- Then add salt, turmeric powder, a pinch of brown sugar, cumin powder and coriander powder. Mix well.
- Add grind cashew nut and green peas (fried) and cook covering it until potatoes are tender. If required add very little water. The curry should be dry but not too dry.
- Take 1 cup of flour into a bowl. Add 1 teaspoon oil and mix with the flour and add a pinch of black cumin, and salt
- Add enough warm water (with a pinch of baking soda) to make a firm dough.
- Continue work on dough on a floured surface until smooth and roll into a ball.
- Divide the pastry into equal small lime-sized balls (around 8 balls) and roll out into a thin oval shape

- Divide this into two equal pieces with a knife. Touch each edge with a little water and form a cone shape around your fingers, seal the edge.
- Fill it with the cool potato curry and press the two edges together to seal the top of the cone to make unique shape.
- Deep fry the samosas in hot oil (medium heat) until it become nice crisp and brown. Take out and drain on a paper towel. Serve hot with your favorite chutney or tomato ketchup

Luchi:



Ingredients:

All-purpose flour (Maida): 2 cups
 Canola oil (Sada tel): For deep frying
 Salt: ½ teaspoon
 Baking soda a pinch

Water: 1 cup

Preparation:

- Take the flour in a big bowl, salt and 2 tablespoon of oil
- Mix the ingredients well to form a sandy mixture
- Pour in half the water and make the dough to almost dry
- Then again pour the other half of water and knead well
- If you feel the dough is not sticking to your palm, then it's ready
- Keep the dough for about 40 mins covered by aluminum foil
- Divide the dough into 20 small balls, dip half the balls in oil for lubrication and roll the balls to 4-6 inch diameter circles
- Heat oil for frying in a deep frying pan
- Reduce the flame and slide the rolled out poori
- Take out of flame and place on paper towel to let the luchi to drain out of the excess oil

Aloor Dum:



Ingredients:

12 tiny baby potatoes
4 shallots cut into small pieces
¼ cup finely chopped coriander leaves
1×1 inch piece of fresh ginger finely chopped
2 big garlic cloves
½ table spoon of cashews
2 dried red chilies
1 teaspoon of cumin powder

Cardamom 8 pods
pinch of turmeric
Salt to taste

. Gather the listed ingredients for masala sauce, ready on hand on a big plate. Heat an iron skillet and proceed like this.

- Fry chopped shallot for a few minutes, until they release their unique smell. Remove half of

them from the skillet and keep aside.

- Add ginger, garlic, cumin and stir them for couple of mins
- Roast cashews and coarsely grind them.
- Fry peeled potato in a separate skillet.
- Then Fry all together until release nice smell and dark brown color
- Finally add cardamom and chopped coriander and stir for a few minutes.
- Ready to eat now

Mango Chutney:



Ingredients:

3 small or 2 large sour green mangoes (about 1 pound) ,Cut into small pieces
salt to taste
2 to 4 garlic cloves, peeled chopped
1-inch piece of fresh ginger, peeled and finely chopped
2 Tablespoon of brown sugar
1/4 cup golden raisins
A pinch of ground turmeric
4 dried chill

Master or olive oil

½ teaspoonful black mustard seed

Tamarind a little piece

- Boil mangoes until it gets tender
- Then place 3 tsp of olive or master oil in a pan and fry them until it become golden brown.
- Add dried chili and mustard seed and stir for few seconds and then all mango and ingredients together
- Brown sugar and tamarind will be the last one to add
- Now ready to eat with samosa

Bondia: Ready made



Adding in the sugar syrup with a pinch of saffron

Thank you for

Joining!!!!

Tea with **garam** masala

Easy to make and I will show you

