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# PAKORA

*CAUTION: Recommend wearing safety glasses during deep frying since the hot oil could splash if you drop the batter coated veggies too vigorously into the oil. Cover the frying pan with a lid to reduce oil splash while frying.*

*Use only metal spatula and no plastic in hot oil. They will blister as I found out!!*

**1 medium potato**  
**1 medium onion**  
**1 eggplant, Chinese (long and slender ones)**  
**1/4 cauliflower**  
**1 teaspoon dry fenugreek leaves**  
**1/2 teaspoon chili powder**  
**1 cup gram flour**  
**salt, to taste**  
**vegetable oil, as required (about 2 pints)**

Mix gram flour, red chili powder and salt (or buy the box of prepared pakora mix).

Add water to make thick and smooth batter. Beat the mixture until smooth. Keep aside.

Cut the potato and onion into thin slices. Break the cauliflower at the small 'buds'

Add potato, onion, egg plant and cauliflower to the batter and mix thoroughly.

Heat oil in a deep frying pan on med-high. Then reduce the heat.

Take a little batter (about 2 tbsp.) with a spoon and drop it in oil in the form of small ball. Deep fry in heated oil until golden brown. You can fry 6-8 pakoras at a time. 'Fish out' the pakoras from the hot oil using a metal spatula with holes to drain the oil.

*Serving Ideas: Serve hot with green chutney / coconut chutney/ or tamarind chutney / chili sauce*

Cuisine: Indian

**vegetable dish**

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*Per Serving (excluding unknown items): 267 Calories; 1g Fat (4.2% calories from fat); 9g Protein; 61g Carbohydrate; 16g Dietary Fiber; 0mg Cholesterol; 44mg Sodium. Exchanges: 1 1/2 Grain(Starch); 7 1/2 Vegetable; 0 Fat.*