



Just like the recipe the name is made up. I Googled some random India state and hoped for the best!

We had nearly a whole plate of Urad Dah left from Thursday and half a roasted Chicken left in the fridge from Wednesday. Nothing goes to waste here unless it has taken on a second life. So made up Curry, here we go?

I'll not even try to list a recipe for this. But basically we blitzed the cooked Urad Dah and added a tin of chopped Tomatoes to make the foundation of the sauce. With the usual fried Onion and spices this made a really robust Curry dish. Once the Curry had simmered and thickened for 45 minutes Sue added the roughly portioned Chicken so that it didn't deconstruct!

I can at least give our Onion Bhaji recipe:-

Ingredients:-

2 Onion roughly sliced

100g Gram flour

½ tsp Baking Powder

½ tsp Chilli powder

½ tsp Turmeric

Water

Salt

Oil to fry

Method:-

(1) In a bowl mix the dry ingredients except the Onion with enough water to make a very sticky

batter.

(2) Preheat your deep fat fryer to 180c.

(3) Add the sliced Onions and stir so that they are well coated.

(4) With a couple of spoons form rough balls and drop them individually into the hot oil. Shake the basket as they do tend to stick.

(5) Once the Bhajis are golden brown and floating remove and drain on kitchen paper.

(6) When your main dish is ready redunk them quickly to crisp up the protruding Onion.

A few Popadums a sprinkle of Coriander and a mound of home made Onion Bhajis and we slid quietly into a food coma! To be fair this was our only meal yesterday and it was mostly Rice bulking the plates up. Do I sound like I'm making excuses? Perhaps!