

The Well  
**Family Recipes**

**Shaida's Potato Pakora**

**Serves 5**

Thank you to Shaida for giving us her recipe for Pakora - it's the way she cooks it for her own family. Some of us have already tasted her Pakora -more than once - and its delicious !! She very kindly made a batch for us to sell at our last Craft Fair – we could easily have sold double the amount. Shaida is a regular at both *The Well* Craft Group and Bubbles, Mother & Toddlers.

Shaida says Pakora makes an ideal snack or starter at meal times, although it can be eaten at any other time too !!

**Ingredients:**

4 medium potatoes (cut into **medium sized** match sticks )  
2 medium onions (chopped finely)  
2 fresh green chillies chopped finely)  
1 tablespoon fresh coriander (finely chopped)  
1 teaspoon salt (or according to taste)  
½ teaspoon red chilli powder  
3 cups gram (chickpea flour)  
oil for deep frying

Look in Asian grocers or the World Foods section of the supermarket for gram flour.

**Method:**

1. Put all the ingredients in a bowl.
2. Add 1½ cups of water to the ingredients and mix well. Batter should coat the back of a spoon easily. If the mixture is too thick add a little more water.
3. Heat oil on high flame.
4. Using a teaspoon carefully drop spoonfuls of the mixture into the oil without over crowding the pan. Immediately turn the heat to the lowest flame for 3 minutes, then turn to full flame until the pakoras are golden brown. Test to ensure potatoes are cooked through.
5. Remove the pakora from the pan draining off excess oil and placing on kitchen paper.
6. Continue as above until all the mixture is used up.

**Serve with tomato ketchup or a yoghurt dip.**