

## Recipe

### Chilly Fritters

## By

Bhaktin Archana



## Ingredients

- Chilies - 10
- Besan - 1 ½ Cup
- Chili powder - 2 tbsp
- Soda - a pinch
- Hing - a pinch
- Vinegar - 1 tbsp
- Water - as needed
- Salt - as required
- Oil for frying

## Preparation

1. Make a long slit from top to bottom on each chili with knife.
2. And with the help of spoon remove all seeds to reduce the heat.
3. Now add vinegar in water and soak the deseeded chili for half an hour. Later drain them on a tissue paper separately.
4. Meanwhile prepare the besan batter adding enough water with salt, chili powder, hing and soda.
5. The consistency should be medium.
6. Heat oil in a kadai.
7. Dip each chili into the batter and gently put them into oil.
8. Fry for 2 to 3 min turning occasionally till golden brown.
9. Remove from oil and serve in a serving dish.

## Serves

4 Persons

[www.iskcondesiretree.com](http://www.iskcondesiretree.com)

**Hare Krishna Hare Krishna Krishna Krishna Hare Hare  
Hare Rama Hare Rama Rama Rama Hare Hare**