

Recipe

Veg Manchuria

By

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Ingredients

Cabbage-1/4 cup minced
Beans-1/4 cup minced
Carrot-1/4 cup minced
All purpose flour-3 tsp
Corn flour-2 tsp
Salt-1\2 tsp
Ajinomoto-1/2 tsp
Soy sauce-1 tsp
Pinch of soda
Green chillies-4-5 chopped
Oil for deep frying
Hot and sweet sauce-3 tsp
Cilantro for garnishing

Preparation

Steam cabbage, carrot and beans in salted water. Then remove the water and drain. Then add all purpose flour, corn flour, salt, ajinomoto, soy sauce and soda. Then make them into small round balls and deep fry in oil. Keep aside. In another pan heat 2 tsp oil and fry green chilies. Add these balls and now add hot and sweet sauce. Garnish with finely chopped cilantro. Serve hot.

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Hare Rama Hare Rama Rama Rama Hare Hare**