

Chana Dal Patties with Cabbage (Chana Dal Bada)

by Anand Lila devi dasi



*"Krishna is very kind.
Therefore, He has given us
his remnants of food stuff"*

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Ingredients

Chana dal.....	200 g
Green chilies.....	2
Dry red chili.....	1 small
Ginger, grated.....	1 Tbsp
Finely chopped cabbage.....	2½ C
Fresh curry leaves.....	9-10
Asafetida powder.....	½ Tsp
Salt.....	1½ Tsp
Ghee/oil for deep frying.....	

Preparation :

- 1) Soak the chana dal in water for 4-5 hours. Drain well.
- 2) Combine the soaked dal, chilies and ginger in a blender or food processor. Grind it to a coarse paste. 2-3 Teaspoons of water can be added if needed. Scrape the mixture to a mixing bowl.
- 3) Add the remaining ingredients to the grinded dal and mix well.
- 4) Heat ghee/oil in a deep frying pan. Shape the dal mixture into 1.5-2 inch balls, and flatten them slightly between the two palms.
- 5) Deep fry the badas in batches of 3-5 at a time, until golden brown in color. Drain on the paper towels. Serve hot.

Serves: 5-6

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