

Recipe

Masala Vada

By

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Ingredients

Chana dal - 3 cups

Cumin Seeds - 2 tsp

Salt - to taste

Ginger - small piece

Green Chilies - 4, 5

Cilantro - few twigs

Mint leaves - few twigs

Soda Bicarb - a pinch

Oil - For deep frying

Preparation

Soak Chana dal in water for 4 hrs. Drain and keep aside. Grind cumin seeds, salt, soaked Channa dal and ginger coarsely without adding water. To this coarse mixture, green chilies, cilantro, mint leaves, soda bicarb and mix all together. Now heat oil in a deep frying pan. Take small amount of the mixture and pat it lightly on your palm and slide into hot oil and deep fry until golden brown.

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