

Recipe

Mirchi Bajji

By

Bhaktivedanta Hospital – Diet department



Ingredients

Chickpea flour (Besan) -10 tsps
Salt-acc to taste
Red chili powder-acc to taste
Baking powder-a pinch
Hot peppers-2
Oil for deep frying

Preparation

In a mixing bowl add besan, salt, red chili powder, baking powder and water. Mix well and make a batter of the consistency of thick cream. Cut hot pepper into 4 pieces, dip each piece in the besan batter and fry in hot oil. Serve hot with lemon and sweet and hot sauce.

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Hare Rama Hare Rama Rama Rama Hare Hare**