# Crispy Ekadashi Rolls

*by Anand Lila devi dasi*

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

## Ingredients

Samo..... 1 C
Water..... 2 C
Boiled, mashed potatoes..... 1 C
Minced ginger..... 1 Tbsp
Green chilies, chopped ..... 2
cumin seeds..... 1 Tsp
Salt..... 1 Tsp
Ghee for deep frying

## Preparation :

1) Combine the samo and water in a saucepan. Cook on moderate heat until the samo is soft. Take off from heat and allow to cool.

2) In a mixing bowl, combine the samo, and all the other ingredients well. Divide the mixture in 20 equal parts and shape into cylindrical rolls of 2-inch length each.

3) Heat ghee in a deep wok or pan. When the ghee is hot, deep fry 4-5 rolls at a time, turning them when required, until they are golden brown and crisp.

4) Remove with a slotted spoon and drain on paper towels. Serve hot.

Yield : 2 Rolls

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