

Recipe

Sabudana Vada

By

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Ingredients

- 1 C Sabudana (Sago or Tapioca)
- 1 medium sized potato
- 1/3 C peanuts/groundnuts
- 2 green chilies, chopped
- 3 Tbsp chopped fresh coriander leaves
- ½ -¾ C buckwheat flour (or as needed)
- 1 Tsp salt
- Ghee for frying the vadas

Preparation

1. Wash the sabudana with water. Pour water until it reaches the surface of sabudana. Leave for 5-6 hours. It would completely soak up all the water, become bigger in size and soft.
2. Boil the potato until done. Peel and mash them.
3. Dry roast the peanuts until light golden. Cool and grind to a coarse powder.
4. In mixing bowl, combine the soaked sabudana, potato, peanut powder, chilies, coriander leaves, buckwheat flour, and salt and mix well. (if while frying the mixture disintegrates, then try using more buckwheat flour to bind it)
5. Heat ghee in a deep frying pan. Divide the sabudana into 12-15 equal portions. Working with one portion at a time, form into balls and gently flatten them between your two palms. Working with 3-4 vadas at a time, slip them into the hot oil and deep fry until golden brown and crispy. Drain on paper towels. Serve hot.

Serves

4-5

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Hare Rama Hare Rama Rama Rama Hare Hare