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# Bhindi Kurkuri (Crispy Okra)




## Ingredients

Okra - 250g
Gram flour - 4 tbsp
Chili powder - 1 1/2 tsp
Mango powder - 1 tsp
Vinegar - 1 1/2 tsp
Cumin seeds-1 t.s
Cashew nut pieces - 2 tsp (optional)
Salt - 1 tsp
Chat masala - 1 tsp
Lemon juice - 1/2 tsp (optional)
Oil - to fry

## Preparation

1. Trim the ends of okra and chop cross wise or any shape of your choice.
2. Sprinkle salt and vinegar, mix well and cover and keep aside for 10 minutes.
3. Then add chilli powder, mango powder, cumin and cashew pieces mix well.
4. Now sprinkle gram flour and toss gently (don't rub the flour)
5. If it feels too dry then add 1 - 2 tsp of water.
6. Heat oil in a pan, and deep fry these okras in small batches.
7. Don't crowd the pan.

8 Fry on medium heat, when become crisp and golden, drain on a tissue napkin.

9 Sprinkle chat masala and serve immedietely.

10 You can squeeze few drops of lemon juice over the fried okras just before serving.

11 Best served with rice, daal and as a starter too.

## Cooks Note

Deep fried okra, smeared with gram flour and spices.

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