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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 immediately.
- 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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