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Baby Corn Kebabs



Ingredients

Baby corn - 100g
Fresh bread crumbs - 2 cups
Refined flour - 50g
Water - 7 tbsp (approx)
Chili powder - 1/2 tsp
Lemon juice - 1/2 tsp
Salt - to taste
Oil - to fry

Preparation

1. Boil baby corn in salted water, drain and keep aside.
2. Mix refined flour, water, salt and 1/4 tsp chili powder and make a batter.
3. Take baby corn in a bowl and add salt, lemon juice and chili powder and mix well.
4. Spread fresh bread crumbs in a plate.
5. Dip baby corn in flour batter and then roll in bread crumbs, and keep aside.
6. Heat oil in a pan and deep fry these kebabs, till golden in colour in on medium heat.
7. Serve with mint chutney or tomato ketchup.

Cooks Note

1. Instead of fresh bread crumbs you can use regular bread crumbs - the only difference is that fresh bread crumbs give a thicker coating to any snack than regular bread crumbs.

2. You can give Chinese flavour to these kebabs by adding soya sauce, pepper and vinegar in the marinade - instead of adding lemon juice, salt and chili powder.

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