



Posted on 22 October 2012

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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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