

INDIAN SPICED POTATO BURGER WITH CHUTNEY (VADA PAV)

| Ingredients | Amounts |
|-------------------------------------|-------------------------|
| Butter | ¼ cup |
| Pav or slider buns, split | 8 |
| Dry Garlic Chutney (recipe below) | 8 tsp. |
| Potato Vada (recipe below) | 8 |
| Green Chutney (recipe below) | ½ cup |
| <i>Dry Garlic Chutney</i> | |
| Vegetable oil | 1 tsp. |
| Grated dried coconut | ½ cup |
| Peeled garlic cloves | 1/3 cup |
| Red chili powder | 2 Tbsp. |
| Salt | To taste |
| <i>Potato Vada</i> | |
| Green chiles | 1-2 |
| Garlic cloves | 3 |
| Peeled ginger | 1 (1 ¼inch-thick) slice |
| Chopped cilantro | ¼ cup |
| Potatoes, boiled, peeled and mashed | 12 large |
| Salt | To taste |
| Vegetable oil | 1 Tbsp. |
| Mustard seeds | 1 tsp. |
| Curry leaves, julienned | 6 |
| Turmeric, divided | 3/4 tsp. |
| Chickpea flour | 1 cup |
| Red chili powder | ¼ tsp. |
| Baking soda | ½ tsp. |
| Vegetable oil for frying | |
| <i>Green Chutney</i> | |
| Chopped cilantro | 2 cups |
| Chopped mint | ½ cup |
| Onion, sliced | ¼ large |
| Yogurt | 1 cup |
| Garlic clove | 1 |
| Lemon juice | 1 Tbsp. |
| Sugar | 1 tsp. |
| Salt | To taste |

Method

1. In a sauté pan, melt butter over medium heat. Place buns in pan, cut side down; cook about 5 minutes or until browned. For each Vada Pav, sprinkle 1 tsp. Dry Garlic Chutney on the bottom half of bun. Place 1 potato vada on top, pressing to flatten it slightly. Spread 1 Tbsp. Green Chutney onto top half of bun; close bun.
2. To make Dry Garlic Chutney, in a sauté pan, heat oil over medium heat. Add coconut and garlic; sauté 2-3 minutes. Cool; grind in blender with chili powder to a smooth paste. Season with salt; refrigerate in airtight container.
3. To make Potato Vada, grind chiles, garlic and ginger to a paste. Add chili mixture and cilantro to potatoes; season with salt. In a deep pan, heat oil over high heat. Add mustard seeds; when they start to pop, add curry leaves and $\frac{1}{2}$ tsp. turmeric. Pour oil and spices over potato mixture; mix well. Divide potato mixture into 8 portions; shape into balls. In a bowl, combine chickpea flour, $\frac{1}{4}$ tsp. turmeric, chili powder and a pinch of salt. Add 1 cup water, $\frac{1}{2}$ cup at a time, to make a smooth, thick batter. Add baking soda; mix well. In a deep pan, heat enough oil to cover potato balls over high heat. Once oil is smoking, reduce heat to medium. Dip potato balls in batter to coat well. Deep-fry till golden brown.
4. To make Green Chutney, in blender, grind all ingredients to a smooth paste. Refrigerate in airtight container.