

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.