

We actually cooked far too much Turkey curry on Tuesday so we had left overs yesterday. With a addition of a fresh batch of Onion Bhajis

Onion Bhajis recipe:-

Ingredients:-

2 Onion roughly chopped
100g Gram flour
½ tsp baking powder
½ tsp Chilli powder
Chopped Chillies
½ tsp Turmeric
Salt
Oil to fry

Method:-

(1) Mix all the ingredients into a batter in a bowl.
(2) Add sufficient oil to a large pan for the Bhajis to float and heat.
(3) Fly on both sides until golden brown.