

Just like the recipe the name is made up. I Googled some random India state and hoped for the best!

We had nearly a whole plate of Urad Dah left from Thursday and and half a roasted Chicken left in the fridge from Wednesday. Nothing goes to waste here unless it has taken on a second life. So made up Curry, here we go?

I?ll not even try to list a recipe for this. But basically we blitzed the cooked Urad Dah and added a tin of chopped Tomatoes the make the foundation of the sauce. With the usual fried Onion and spices this made a really robust Curry dish. Once the Curry had simmered and thickened for 45 minutes Sue added the roughly portioned Chicken so that it didn?t deconstruct!

I can at least give our Onion Bhaji recipe:-

Ingredients:-

2 Onion roughly sliced 100g Gram flour ½ tsp Baking Powder ½ tsp Chilli powder ½ tsp Turmeric Water Salt Oil to fry

Method:-

(1) In a bowl mix the dry ingredients except the Onion with enough water to make a very sticky

batter.

- (2) Preheat your deep fat fryer to 180c.
- (3) Add the sliced Onions and stir so that they are well coated.
- (4) With a couple of spoons form rough balls and drop them individually into the hot oil. Shake the basket as they do tend to stick.
- (5) Once the Bhajis are golden drown and floating remove and drain on kitchen paper.
- (6) When your main disk is ready redunk them quickly to crisp up the protruding Onion.

A few Popadums a sprinkle of Coriander and a mound of home made Onion Bhajis and we slid quietly into a food coma! To be fair this was our only meal yesterday and it was mostly Rice bulking the plates up. Do I sound like I?m making excuses? Perhaps!