

We did an Indian Fish recipe a few days ago (<u>Amritsari Fish</u>) So it would have been a travesty not to find an Indian Chip recipe really!

Ingredients:-

Hand cut Chips
½ An Onion, diced
2 Cloves of Garlic, minced
½ Tsp of Turmeric
½ Tsp of Chilli Flakes
1 Tsp of Curry Powder
2 Tbsp of Tomato Ketchup
Salt & Petter to season
Coriander to garnish
Oil to fry
Water

Method:-

- (1) Boil and then fry your clips until they are crispy.
- (2) Drain and set aside.
- (3) Add a little Oil to a frying pan over a medium heat.
- (4) Add the Onions and fry until softened.
- (5) Add the Garlic and season with Salt & Pepper, frying for a further minute.
- (6) Stir in the Turmeric, Curry Powder, Chilli Flakes and add the Tomato Ketchup and a little

water.

- (7) Allow to simmer until the sauce thickens.
- (8) Add the Chips and stir to coat fully.
- (9) Garnish with fresh Coriander and serve.

These ?Chips? put our bland yellow floppy Chips to shame!