

Sivarajan Family Paruppu Vada with Chickpeas

Ingredients

dry garbanzo beans	1 cup
dry red chilies	2-4
chopped onions	½ cup
grated ginger	½ tsp
salt to taste	
curry leaves	4-6
canola or other refined oil	enough to fill 1.5 inches of kadai or pot for deep frying

Servings: 10-12 vadas

Instructions

1. Soak the garbanzo beans for 2-3 hours and drain. Blend all the ingredients together in a food processor using a little water to a coarse consistency. Taste for salt and heat and remove the mixture to a bowl.
2. Use your hands to mix and make sure it is well combined. Shape them into golf ball sized round balls and then flatten them using your palms to make a vada. Remember to tightly shape them so they do not fall apart while frying.
3. Use a kadai or a heavy bottomed pan for frying. Pour in about 1.5 inches of oil and allow it to heat up. Add a small piece of the vada mixture to the pan to check if the oil is hot enough. The vada should float to the top; if it sinks that means the oil is not hot enough. If it browns too quickly, it means the oil is too hot. The vada needs to cook on a low flame so the inside gets cooked evenly without the outside browning too much too soon.
4. Once the oil is hot, add as many vadas as possible in a single layer. Do not move or turn the vada for 2-3 minutes after adding as they tend to disintegrate. Do not crowd the pan; fry only a few at a time.
5. Fry the vadas for 6-8 minutes on a low flame. Use a skimmer to turn them halfway through so they brown evenly on both sides. Remove from pan and place over a kitchen tissue or in a colander to drain the excess oil. Serve hot with coconut chutney or mint chutney.

Tips

- Blend the beans in two batches, one more coarse than the other. This will make the vadas more crisp.
- You can add garlic or 1 tbsp of cooked spinach to the original vada mixture for variety.