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KURKURIT BHENDI

[Crispy Okra]



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Ingredients:

½ kg Okra [Bhendi]
2 tbsp Gram flour [besan]
1 tbsp Rice flour
½ tsp Turmeric powder
1 tsp Chilly powder
1 tsp Coriander Powder [dhania]
2 tsp Cumin powder [jeera]
1 tsp Chat masala (Ready made)
1 tsp lime juice
Oil for frying
Salt to taste

Method:

Wash and wipe the okra. Cut the top and bottom ends. Cut the okra in half, then cut half into 3 long strips. That means 6 long strips of each okra. In a bowl put the okra strips, to that add gram flour, rice flour, turmeric powder, chilly powder, coriander powder, cumin powder and lime juice. Mix well. See that okra gets coated with the flour and spices. Heat oil in a fry pan and deep fry the okra till they are crisp. Drain onto paper towel to remove excess oil. Sprinkle chat masala on the fried okra and serve hot.

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