

Aloo Vada

(AKA Batata Vada OR Aloo Bonda)
Indian Potato Fritters

Yield: Serves 6-8

Ingredients:

Oil for deep frying

Batter:

1 Cup White Chickpea Flour (**Besan**)
2 Tbs Rice Flour (**Chawal ka Atta**)
1 tsp Baking Powder
½ tsp Turmeric (**Haldi**)
¼ tsp Red Chile Powder (**Lal Mirchi**)
Kosher Salt (**Namak**) to taste
Room Temp Water as needed

Filling:

1 lb Russet Potatoes (**Aloo**) - peeled, boiled, and coarsely smashed
¼ Cup Onion (**Pyaz**) - minced
¼ Cup Mild Green Chiles (**Hari Mirch**) - seeded and minced (I use Anaheim chiles)
½ Inch Piece Ginger (**Adrak**) – grated into paste
4 cloves Fresh Garlic (**Leh-sun**) – grated into paste
2 Tbs Indian All Purpose Flour (**Maida**)
¼ tsp **Garam Masala**
½ tsp Baking Powder
Pinch (apx. ⅛ tsp) of Asafoetida Powder (**Hing**) - optional
Kosher Salt (**Namak**) to taste

Preparation:

- 1) Boil Potatoes (skin on) in a large pot of water until tender (apx 20-40 minutes)
- 2) Once potatoes are cooked, rinse with cold water and place in refrigerator for apx 1 hour
- 3) Once potatoes have been cooled in the refrigerator, remove the skins (skin should easily 'rub off' by hand) and place in a medium mixing bowl - Coarsely smash potatoes by hand or with a fork
- 4) Place all of the 'batter' ingredients in a small mixing bowl and mix with water until smooth (batter should be thick enough to thickly coat back of a spoon when right consistency) - Set aside
- 5) Heat 2 Tbs oil in a med/large skillet over medium high heat - Once oil is hot, add asafoetida, onion, and green chiles - Sauté until onions are just golden
- 6) Add garlic, ginger, and salt to taste and continue to sauté for an additional 2-3 minutes
- 7) Add flour, baking powder, and garam masala - Sauté for an additional 2 minutes
- 8) Add smashed potatoes and sauté for another two minutes making sure ingredients are thoroughly combined – Remove from heat and allow to cool until able to be easily handled
- 9) In a large pot or Dutch oven, heat enough oil to deep fry to 350°F
- 10) Once potato mixture is cool enough to handle, divide and roll into small balls (apx ½-1 inch)
- 11) Dip potato 'balls' in batter and deep fry until golden brown (apx 2 minutes)
- 12) Remove from oil and allow to drain on draining rig or absorbent paper until ready to serve
- 13) Serve hot as starter or appetizer with your favorite chutneys or dipping sauces

