

This Is Atlanta Cooking

Touch of India

Recipes

Bhuna Shrimp Puri

makes enough for 6-8 puri

Puri:

2 cups whole wheat flour
 $\frac{3}{4}$ cup water
 $\frac{1}{2}$ tsp. salt

Mix ingredients together adding just enough water to make a firm dough. Divide into 6-8 balls and roll out. Fry the flattened dough in oil until puffed and brown all over.

Shrimp:

vegetable oil
 $\frac{1}{4}$ cup onion
1 pound raw peeled shrimp
1 chopped tomato
1 tsp. tomato puree
pinch salt
pinch turmeric
pinch coriander
1 tsp. sugar
 $\frac{1}{4}$ cup vegetable stock
2 tbsp. heavy cream

Sauté the onion in vegetable oil. When brown, add shrimp and remainder of ingredients. When gravy has thickened and shrimp is cooked through, it's ready to serve. Break a hole in the puffed puri and pour in the shrimp.

Grouper Tandoori Sizzler

Marinade:

Yogurt
turmeric
salt
black pepper
coriander
cloves
ginger
garlic
cumin
Boneless grouper pieces

Combine marinade ingredients and pour over grouper. Stir to coat and marinate for at least 12 hours. Cook on skewers in a tandoori oven or on a grill. Serve over vegetables.

Sizzler vegetables:

onion
bell pepper

Sauté vegetables in a cast iron skillet and place grilled grouper pieces on top. Pour 1 tsp. lemon juice over the fish and vegetables and serve.

Panir:

2 gallons whole milk
¼ cup lemon juice or vinegar

Bring the milk to a boil and add the lemon juice or vinegar. Within a few minutes, the milk will break up into large curds of cheese. Place the curds in a cheesecloth and hang to drain. When drained, press the curds together to extract more water and to make a very solid mass. Cut the cheese into large cubes and deep fry.

Sag Paneer:

vegetable oil
chopped onion
chopped spinach
salt
turmeric
cumin powder
coriander
panir cubes
vegetable stock
tomato puree
heavy cream

Sauté the onion in oil until browned. Add the spinach and spices and sauté until spinach is cooked. Add remainder of ingredients and heat through.

Vegetable Samosa:

Dough:
white flour
salt
black cumin
water

Combine the dry ingredients with enough water to make a dough which can be rolled out.

Filling:

potatoes
peas
carrots
raisins
peanuts
coconut
bay leaves
whole mustard seeds
fennel seeds
cumin
coriander
cinnamon
cardamom
turmeric

Sauté ingredients in vegetable oil until all vegetables are cooked through. Roll out dough into large rounds and stuff with filling. Deep fry.

Mango Lassi:

3 cups plain yogurt
1 cup mango pulp
sugar, if needed
1 cup buttermilk

Combine all ingredients in a blender.

Mango Kulfi:

4 cups milk
4 tbsp. sugar
1 cup mango pulp

Boil the milk and sugar. When sugar is dissolved, take off heat and add mango pulp. Pour into containers for freezing.