

# Bajji Vegetable Fries

## Also Known As

<b>Course</b>	<b>Yield</b>	<b>Type of Food</b>	<b>Main Ingredient</b>
Side Dish	4 servings	Vegetable	Potato

### Comments

This is a very delicious and unusual Indian dish. Even finicky eaters tend to like the mix of flavors found here.

**Prep Time** 10 minutes

**Cooking Time** 5 minutes

**Ethnic Origin** Indian

**Pre-Heat?**  Yes **Temperature** **Grease Pan?**  Yes

<b>Measure</b>	<b>Ingredient</b>	<b>Measure</b>	<b>Ingredient</b>
1.1 lb.	besan (flour made from ground chick peas)		
1 Tbs.	rice flour		
1 Tbs.	red chili powder		
.5 tsp.	asafoetida powder		
4	potatoes (peeled & sliced)		
4	bananas (peeled & sliced)		
	oil for frying		
	salt to taste		

### Instructions

Make a batter with besan, rice flour, red chilli powder, asafoetida powder, salt and water. Heat oil.

Dip banana and potato slices in the batter and fry a few bajjis at a time till golden brown. Drain and serve hot with chutney or sauce.