

Indian Street Food Meetup 8/15/2021

Bhel Puri

6 cups	puffed rice
2 cups	potatoes, boiled, peeled, and chopped into tiny cubes
1/2 cup	finely chopped onion
1/2 cup	finely chopped tomato
1 cup	tamarind and date chutney
1 cup	mint-coriander chutney
2 Tbsp	chaat masala
1 cup	fine sev
1 cup	regular/spicy sev

Approx 15-20 Papdi

1. Dry roast the puffed rice to ensure they are crisp. Let it completely cool down to room temperature
2. Add all the dry ingredients first that includes Puffed Rice, crushed Papadi, Sev, Chaat Masala and Black or regular Salt. Give it a mix.
3. Then add all the chopped vegetables that includes Onion, Tomato and Potato. Mix everything well.

In the end, add the Chutneys and give it a final mix. Garnish with sev and papdi.

Optional - If you prefer a tangy bhel add a squirt of lime or lemon or few pieces finely cut raw mango when in season.

If you prefer a dry bhel, make sure the chutneys are thick in consistency or you can leave them out altogether. For a more wet bhel thin out the chutneys with water.

Dahi Vada

2 Cups	Urad Dal (skinless black gram lentils)
1 tsp	Black Pepper Corns
1 Inch Piece	Fresh Ginger
2-3 tsp	Salt
2-3 Tbsp	sugar or any sweetener of choice
4 Cups	Water - to soak the lentils
3 Cups	Vegetable Oil - for frying the vada
3 Cups	Medium Hot Water - for soaking fried vada
3-4 Cups	Yogurt - thick & whisked

1. Thoroughly wash lentils and soak them in 4 cups of water in a large bowl (they will double in size). Soak overnight or a minimum of 4-5 hours
 2. Drain the lentils, but reserve some of the soaking water in a cup.
 3. Add the drained lentils, 1 tsp salt, black pepper corns and ginger to a blender jar.
 4. Grind to form a smooth batter, adding only minimal amount of the soaking water (one tbsp at a time). The batter should be thick. Remove in a large bowl.
 5. Whip the lentil batter vigorously to make it light and fluffy. Drop a pea size ball of the batter in a bowl of water. If the ball rises up on the surface immediately, it is done.
Cover and keep aside for 30 min.
 6. Whisk the yogurt and season it with 1 tsp salt and 2 tbsp sugar (add more if yogurt is sour) Yogurt should be tiny bit less salty and sweet as we are going to add chutneys that are going to be salty, and sweet. Keep in the refrigerator.
 7. Heat oil. While the oil is heating, heat 2 cups of water and keep aside.
 8. Drop a little batter in the oil. If it rises to the top of the oil immediately, oil is ready for frying.
 9. Take a medium size spoon, dip it in water, then take batter in the spoon and drop it in the hot oil. Before making the next vada, dip the spoon in water again and then take the batter. Repeat for each vada. (You can also use your hand instead of the spoon) Do not over crowd the pan. Keep turning the vadas. When are golden brown on all sides, take them out in a plate lined with a paper napkin to soak the excess oil. Immediately drop them in the bowl of hot water. Leave them in the water till the next batch of vadas is ready.
 10. Gently squeeze the vadas between your palms to remove excess water. Be careful to not break the vada. Keep the soaked vadas aside, covered with a wet towel. Repeat for all the vadas.
 11. Put soaked vadas in the prepared yogurt, making sure they are all covered with the yogurt. Do not over crowd. If there is not enough yogurt for all the vadas, do not put them in the yogurt. Keep refrigerated until ready to serve.
- Serve Dahi Vada in a plate. Garnish with any or all of the following:
green chutney, tamarind chutney, chaat masala, sev, pom arils, cumin powder, sev or any other garnishes you may like.

Date & Tamarind Chutney

½ cup	seedless tamarind or 2 tablespoon tamarind paste
1-1/2 cups	seedless dates
1-1/2 cups	water (add more if needed)
1 tsp	red chili powder or paprika or cayenne pepper powder
1 tsp	salt
1 tsp	chaat masala
½ tsp	fennel
½ tsp	dry ginger powder
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Soak dates in water for 30 minutes

In a blender jar add tamarind, dates, fennel, ginger powder, chaat masala, salt, chili powder and water

Blend to a smooth paste (add more water if needed)

Strain the puree if not smooth

Transfer the prepared chutney into airtight jar and store it in the refrigerator for a up to a month

Use the prepared tamarind date chutney in preparing sev puri, bhel puri or pani puri by thinning it to desired consistency

This chutney can also be used as a dipping sauce, glaze, marinade or in salad dressings

Kheema

2-1/2 lbs	Ground lamb or chicken
3 cups	finely chopped onions
2 cups	finely chopped tomatoes
one clove	garlic (grated, ground or very finely chopped)
2 inch piece	ginger (grated, ground or very finely chopped)
1 tbsp	lemon juice
1 cup	packed, chopped cilantro leaves and tender stems
1/2 cup	chopped mint leaves
1 cup	green peas
Salt to taste (approx 1.5 tsp)	

(it is easy to grind ginger, garlic and cilantro stems together, without adding any water, if you have the right grinder to do that or even mortar and pestle works)

Heat 3-4 tbsp oil in a pan on medium and saute the onions until they start caramelizing (turning light golden brown, approx 5-10 min)

Then add ginger and garlic and saute for a couple of minutes until they release their aroma.

Add the tomatoes and saute for another 5-10 minutes until they dry out and cook well.

Add the spice mix powder and cook for a minute or two.

Add the ground meat and salt. Stir well to coat the meat in the spice paste. Make sure there are no lumps.

Lower the heat, cover and allow the meat to simmer in the spices until it is cooked through (about 15-20 minutes). If the meat is sticking to the pan add a touch of water to loosen the sauce a little.

Add the peas, half the cilantro and all of the mint and cook for another 5 minutes or so until tender.

Turn the heat off and stir in the remaining chopped cilantro and lime juice into the meat.

Serve with buttered and lightly toasted pav (buns), extra lime wedges and raw sliced onions.

Mango Sheera/Halwa

4 Cups	Semolina (rava/sooji)
2 Cups	Ghee
3 Cups	Sugar or jaggery or any sweetner of choice
6 Cups	Hot Water or Milk or both (the more milk you add, the more rich it will be)
2 big	ripe mangoes (optional - few extra pieces for garnish)
1 Cup	halved Cashews
1/2 Cup	Charoli/Chironji (optional)
3/4 Cup	Raisins
1-1/2 Tsp	Cardamom Powder
1/2 Tsp	Nutmeg Powder
1 Tsp	Saffron

(amount may vary as per your taste and the ripeness of fruit you add)

(in place of mango other popular options to use are pineapple or ripe banana)

Peel and chop 1 mango and puree the other one. Keep aside

Heat approx 1/2 cup ghee and roast the nuts and raisins. Fish out when they turn golden brown.

Then roast the mango pieces for a few minutes and remove.

Heat the remaining 1.5 cups of ghee in the same pan on medium low flame. Roast the Semolina stirring continuously, for about 7 to 10 minutes till it turns fragrant and golden brown.

Add back the roasted nuts, raisins and mango pieces. Mix well

Reduce the flame to low, add the hot liquid (milk, water or both) to the semolina while mixing it continuously. Make sure there are no lumps. Add the mango pulp. Cover and cook for 5 to 7 minutes.

Toast the saffron in the microwave for 15 sec. Wait for 30 sec and then break/crush the long strands with your fingers. Add one tbsp milk to the saffron and try to mash the saffron threads with the back of a spoon. The milk will turn golden yellow. Keep it aside.

Check on the semolina. By now the added liquid should be absorbed in the semolina. Now add sugar or jaggery, the saffron mixture and nutmeg. Mix everything well.

Cover the pan with a lid and let the sheera cook on low flame for 5-7 minutes while stirring occasionally.

Add cardamom powder, mix well and cook it for a minute or two.

(Optional) Garnish with a few mango pieces, nuts, saffron strands, rose petals before serving.