

Eggplant fritters



- 1 medium eggplant cut in 3/8" round slices
- 1 cup chickpea flour (available at Indian grocery or specialty grocery stores)
- 1 teaspoon salt or to taste + large pinch for soaking eggplant
- 1 teaspoon red chili powder
- 8 oz club soda + water as needed
- 1 tablespoon finely chopped cilantro
- 1 tablespoon coarsely ground black pepper
- 1 tablespoon coarsely ground coriander
- 1 teaspoon homemade chaat masala (See note)
- Neutral oil (corn, canola) for deep frying

Directions:

Wash eggplant and cut in 3/8" round slices. Soak in salted water for a few minutes. Pat dry and lay eggplant slices on paper towel to dry out the excess moisture.

In a medium bowl combine flour, salt and red chili powder. Add club soda gradually to make batter. Add water as needed to have a pancake batter consistency. Stir in chopped cilantro.

Fill heavy bottom pan (Dutch oven or similar) 2/3 with oil. Slowly bring the oil to 375° temp.

One at a time, dip and coat eggplant slices evenly on all sides in the batter, sprinkle generously with ground black pepper and coriander and gently slide sprinkled side up into hot oil. Fry in small batches till golden brown. Transfer in a paper towel lined plate and sprinkle the chaat masala right away.

Note: Do not overcrowd the pan. Temperature of oil is very important. Too low will result in greasy and too high will burn the fritters.

Chaat Masala is available at any Indian or specialty grocery shop or to buy MasalaSocial artisanal blend, contact info@masalasocial.com. Price: \$15.00

Variations: You can make fritters following the same recipe with cauliflower (flowerets), onions, sweet potatoes and/or potatoes. When making onions, sweet potatoes or potato fritters, cut slices 1/4" thick instead of 3/8". Make Jalapenos by slitting the peppers 1/4" deep lengthwise, stuff each with 1/4 teaspoon of cumin and coriander powder and a pinch of salt. A mixed bag of all is always fun!