



I can?t honestly give a recipe for the two pots of frozen Curry we mined from the freezer. We think there might have been Turkey and possibly Beef in there. But realistically when we do a Curry it tends to expend and we seldom finish it. So we freeze it for a ?Rainy Day? - Tuesday was that day. Well actually it was quite a nice day, but these frozen bit & bobs need to be eaten sooner or later. The freezer just ends up rammed with oddments otherwise?..

We can however give the recipe for the Onion Bhaji:-

2 Onion roughly chopped

100g Gram flour

½ tsp baking powder

½ tsp Chilli powder

½ tsp Turmeric

Salt

Oil to fry

They destroy the oil in a deep fat fryer, so possibly best done when it?s almost dead anyway...