



**We actually cooked far too much Turkey curry on Tuesday so we had left overs yesterday.
With a addition of a fresh batch of Onion Bhajis**

Onion Bhajis recipe:-

Ingredients:-

2 Onion roughly chopped

100g Gram flour

½ tsp baking powder

½ tsp Chilli powder

Chopped Chillies

½ tsp Turmeric

Salt

Oil to fry

Method:-

- (1) Mix all the ingredients into a batter in a bowl.
- (2) Add sufficient oil to a large pan for the Bhajis to float and heat.
- (3) Fry on both sides until golden brown.