

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) Fly on both sides until golden brown.