

# Plain Pakora

## Ingredients

- 1 cup chickpea flour
- 1/4 cup chopped onion
- 1/4 cup of chopped potato
- 1 tsp [ajwain seeds](#)
- 1 tsp Indian red chili powder or cayenne pepper
- 1 tsp minced fresh ginger
- 1/2 tsp. baking powder
- salt to taste
- 1/2 cup water
- vegetable oil for frying

## Directions

In a large bowl, mix all dry ingredients together. Mix in water.

Add enough oil to a frying pan or wok to deep fry. Heat it over high heat until hot. Add a tablespoon at the time of the pakora mixture and deep fry until golden brown, you may have to do this in batches. Drain on paper towells.

<http://www.marga.org/food/int/haryana/pakora.html>