

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Batata Bhaji

Inspired by recipe in "Chile Pepper Magazine," March, 2008

It's "hot potato" time! "Batata" is how they say "potato" in some parts of India. A nice side-dish, but be ready; this isn't like Midwestern-style bland starchiness...

4 medium potatoes

1 tsp cumin seed

2 Tbsp sunflower oil

1½ tsp mustard seed

¼ tsp ea garlic powder & onion powder

2-3 green Asian finger chiles, minced

1 large white onion, chopped

3 medium, very ripe tomatoes, chopped

1½ tsp white sugar

salt, to taste

1 cup chopped cilantro leaves

chapatis (or pita bread)

Boil potatoes in water until tender. Peel and chop irregularly into large chunks. In a dry skillet over medium heat, toast the cumin; don't scorch! Grind cumin in a spice blender; set aside.

Heat oil over medium heat in a heavy skillet until hot but not smoking. Add mustard seed, and when they begin to pop, add the powders, chiles and onion. Sauté with stirring until the onion is soft and translucent. Add tomatoes and cook, stirring, until tomatoes release their juice; about 5 minutes or so. Add in cumin, sugar and salt. Stir, then add in potatoes and cilantro. Cook, stirring, for a few minutes, until potatoes are incorporated and hot through. Serve with chapatis.

Who would have thought potatoes could stand up to this level of heat? Well, you never know until you try! In Goa province this dish can make a quick lunch, using potatoes prepared earlier. Easy and tasty; enjoy!

Yield: About six servings

Preparation time: 30 minutes

Cooking time: 15 minutes

