

## Onion Pakodas

*One of Shaurya's favorites, his family enjoys it as a snack with tea or coffee during winter.*

### Ingredients

- 2 cups onions thinly sliced; layers separated
- 1 ¼ cup besan (or gram flour or chana dal flour)
- 1 tablespoon corn flour (or semolina or rice flour)
- Salt as needed
- ½ teaspoon ginger finely chopped or grated (optional)
- ¼ to ½ teaspoon carom seeds (ajwain or vaamu) (optional)
- 2 to 3 chopped green chilies to taste
- 1 sprig curry leaves chopped or 2 tablespoons coriander leaves
- 10 mint leaves or pudina chopped (optional)
- Oil for deep frying

### Instructions

1. Chop red onions long and thin. Keep aside.
2. In a bowl mix besan with salt, turmeric, coriander powder, red chili powder, garlic paste, sesame seeds, baking powder using lukewarm water. Paste should be of medium pouring consistency.
3. Mix in onions and deep fry in hot oil.