

# Samosa



There are many different recipes for making Samosas. They are a tasty snack from Pakistan, India, and Bangladesh. The fillings can be either meat or vegetable. This recipe is for the vegetarian style. For a detailed description of a couple of varieties including homemade dough here is a website:

<http://www.vegrecipesofindia.com/samosa-recipe-punjabi-samosa/>

We are using a purchased puff pastry today. This recipe is for approximately 8 to 12 samosas:

- 1 Package Puff Pastry Thawed
- 1 T vegetable oil
- 1 t. black mustard seed
- 1 small onion chopped fine
- ¼ t. red pepper (or chopped green chilis)
- ½ t. ground turmeric
- ¼ t. ground garam masala
- 1 t. salt
- 1 clove garlic minced
- 1 inch piece fresh ginger grated
- 2 t. lemon juice
- ½ T. fresh cilantro (green coriander) leaves chopped
- 1 c. frozen peas
- 2 peeled potatoes cooked and chopped

Heat oil in a pan and add mustard seeds and heat a few seconds until they pop. Add onion and fry for a few minutes. Add garlic and ginger and spices and stir until there is a nice fragrance and spices start sticking to the pan.

Add a little water and stir. Add chopped potato and peas and stir thoroughly. Add lemon juice. Add more salt and pepper if desired. Allow to cool a little.

Roll out the pastry dough and cut into 7" circles. Cut each circle in half. Fold each half into a cone sealing the edge with a little water. Put a spoonful of filling into the cone. Dampen the top edge and seal firmly.

Arrange assembled samosas on a baking pan and bake at 350 (180 C) F for 30 minutes until golden brown.