



samosas

Here is a recipe from India that children especially love. Mine like to make these each year on his feast to remember St. Thomas's contribution to the faith of the Indian people.

They're kind of like Indian pirohi! Perhaps you could try this too, in honor of St. Thomas!

Samosas

Dough:

- 2c flour
- 1/2 tsp salt

Filling:

- 1/2 c minced onion
- 1 garlic clove, crushed
- 2 Tbsp oil
- 3/4 c plain yogurt
- 1/4 c butter
- 1/2 tsp salt
- 1 tsp ground coriander seed
- 1 tsp cumin powder
- 1/8 tsp red pepper flakes
- 1/2 c shrimp, peeled, deveined and chopped
- 1/4 c diced tomatoes

Directions

Stir fry onions and garlic for the filling until golden. Add the remaining filling ingredients and cook for about 5 minutes over medium-high heat. Cool completely while you make the dough.

Mix the flour and salt together in a mixing bowl, and then cut in the butter to make a coarse meal. Stir in the yogurt until the dough forms a workable ball. Wrap and set in the refrigerator for 1 hour (or more). Roll a fourth of the dough on a floured surface to about 1/16 inch thickness. Cut 4 inch circles, then cut each in half. Moisten the edges with water, then place a teaspoon of the filling in each one, fold it over and seal the edges well, forming a triangle. (At this point, the samosas may be refrigerated for up to 24 hours). Fry in a deep skillet for about 2 minutes on each side. Enjoy as they are, or accompanied by some mango chutney.

These are the ones my daughter made as part of her "Food Around the World" course in her senior year of high school. She didn't cut them in half, but preferred to make them in a form familiar to our Carpatho-Rusyn family! She also tried different filling ideas. This one was made vegetarian by swapping out the shrimp and adding partially cooked potato cubes instead. They were just as delicious!

These also make wonderful appetizers to make ahead and have ready in your freezer in case an occasion arises. I plan to make some now in preparation for unexpected holiday guests. Just fry them lightly, (not too brown!) and place them on a parchment-lined cookie sheet in the freezer overnight. In the morning, place them in a freezer bag...this keeps them individual. When you need them, just place them onto another parchment-lined cookie sheet and bake them at 450 degrees for 12-15 minutes.

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