



Hari Chutney (Or Green Chutney)

(Hari means green in Hindi)

Ingredients -

2 bunches of cilantro
6-7 mint leaves
2-3 cloves of garlic
1 tablespoon minced ginger
2-3 tablespoons lemon juice
2-3 chopped green chilies (or half a jalapeno)
Salt to taste



Instructions -

Blend everything in a blender until it is a smooth puree. Put into a jar and serve with the following recipe.

*earth's
fruit
comes
full
circle*

Crispy Vegetable Pakoras

Servings - 6

Ingredients -

1 cup chickpea flour
1/2 · teaspoon ground coriander
1 teaspoon salt
1/2 · teaspoon ground turmeric
1/2 · teaspoon chili powder
1/2 · teaspoon garam masala
(aromatic spice blend or make your own)
2 cloves garlic crushed
3/4 · cup water
1 quart oil for deep frying
Half head cauliflower florets and 2 white onions, sliced into rings



Instructions -

Sift the chickpea flour into a medium bowl. Mix in the coriander, salt turmeric, chili powder, garam masala, and garlic. Make a well in the center of the flour. Gradually pour the water into the well and mix to form a thick, smooth batter. Over medium high heat in a large, heavy saucepan, heat the oil to 375 degrees F. Coat the cauliflower and onions in the batter and fry them in small batches until golden brown, about 4 to 5 minutes. Drain on paper towels before serving.

Wine Pairing Suggestion -

Lawrence Dunham Vineyards Viognier would pair well. Viognier is a highly aromatic and fruity wine that is a nice accompaniment to spicy foods.

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