

Julie Gale's At the Kitchen Table Cooking School



POTATO SAMOSAS

12 store-bought small flour tortillas
3 large boiling potatoes
1 tablespoon ghee or butter
1 cup finely minced onion
2 cloves garlic, minced
1 Tbs. freshly grated ginger
1 tsp. mustard seeds
1 Tbs. fresh coriander
1 tsp. salt
½ cup frozen green peas, thawed
2 Tbs. lemon juice
Cayenne, to taste
Chutney

Peel the potatoes and chop them into 1-inch pieces. Place in a saucepan, cover with water, and boil until very soft. Drain and transfer to a medium-sized bowl. Mash and set aside. Melt the ghee (or butter) in a heavy skillet. Add onion, garlic, ginger, mustard seeds, coriander, and salt. Saute over medium heat about 8 to 10 minutes, or until onions are quite soft. Add this to the mashed potatoes, along with the remaining ingredients. Mix well, but try not to smash the peas. Cool for at least 15 minutes before filling the pastries. Preheat the oven to 425 degrees F. Generously oil a baking sheet. Place approximately 1 1/2 tablespoons filling in the center of each tortilla, and bring in each side to form a triangle. Brush the inside edges of each with a little water, and fold the edges together to make a small hem. Crimp the edges firmly with a fork. Place the samosas on the oiled baking sheet. Brush the tops with oil. Bake 15 minutes at 425 degrees F., then reduce heat to 375 F., turn over and bake 10 more minutes. Serve with desired chutney. Serves 4-6

atthekitchentable@fairpoint.net www.atthekitchentablecookingschool.com

914-261-1316

214 Dawson Rd., Hillsdale, NY 12529