

# SAMOSAS

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Yield : 20

## DOUGH

2 ½ cups	white flour, divided
½ tsp	salt
½ cup	shortening
½ cup	water

Sift 2 cups flour and salt together. Cut in shortening with a fork or pastry blender. Add water and knead to form a soft dough. Use remaining flour to prevent dough from sticking when rolling.

## FILLING

2 - 3	potatoes, boiled and finely chopped
¼ cup	green pepper, chopped
¼ tsp	salt
1 tsp	garam masala
pinch	red hot pepper
½	onion, chopped
½ tbsp	margarine
½ cup	green peas
½ tsp	cumin (optional)
¾ cup	oil

In a large bowl, combine prepared potatoes, green pepper, salt, garam masala and hot pepper. Saute onions in margarine until golden. Add in peas and cumin – cook for 1 minute longer. Add in potato mixture and mix well.

### To Assemble Samosas

Break off small amount of dough (size of med. egg) and form into a ball. Use remaining flour to prevent dough from sticking. Use a rolling pin to roll the dough into a flat circle, about 4-5 inches (10-12 cm) across, 1/8 inch (3mm) thick.

Cut the circle in half. Using your index finger as a guide, form the half circle into a cone or pocket, much like a pointed hat. Close up edges by moistening with water.

Stuff about 2-3 tablespoons of the filling into the dough, and close up dough by gently folding the top opening of the dough across opening, a bit at a time, until well sealed. Use water patted on top to close seal.

Deep fry in hot oil for about 5 minutes. Samosas freeze well, laid out in single layer on cookie sheet, and will need about 10 minutes of cooking after thawing. Serve with hot chutney!

