

fun stuff

ALU DUM

A Nepali potato salad that complements both dal bhat and western dishes.

Preparation time: 1 hr

Servings: 4

INGREDIENTS

- 7-8 medium potatoes
- 2T oil, for frying potatoes
- 1T oil, for frying spices
- pinch chilli powder
- 1/2 t turmeric powder
- 2 t salt
- 4 onions, chopped
- 2 green peppers, chopped
- 1 t garlic, chopped
- 1 t ginger, chopped
- 4 cardamom pods
- 4 whole cloves
- 4 bay leaves, fresh or dried
- 1/2 c chopped green onions
- 1 1/2 c fresh coriander

RECIPE

- Clean potatoes and boil in skins until soft
- Let potatoes cool slightly. Take skins off and cut into 2 cm cubes
- Mix with salt, turmeric and pinch of chilli powder [optional]
- Over medium heat fry potatoes in 2 tablespoons of oil until brown
- Tip into large bowl
- Heat 1 tablespoon of oil in frying pan and fry onions, green peppers, garlic, ginger, cardamom pods, whole cloves and bay leaves for about 5-6 minutes
- Add chopped green onions for the last minute
- Tip into large bowl with other ingredients, place coriander on top
- Mix well by turning salad over carefully

May be served warm or cold. It tastes good the next day too.

SOURCE

MADE IN NEPAL, fifty international recipes in English and Nepali, published during the 50th anniversary of INF. Recipe contributed by Purna Laxmi.

VISIT

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