



A 19p pack of Pork Liver was hidden at the back of the discount fridge this time. So an 80p jar of Jalfrazi sauce and a pack of Poppadoms and Curry night was well under way. I?m pretty sure nobody needs instructions on frying a bit of Liver with flour and Onions then adding to the sauce!

But for a bit of fun we made Courgette Bhajis as we had a Courgette which was a bit bashed about. They were actually quite tasty!

Ingredients:-

Gram Flour
Garlic Salt
Chilli flakes
Turmeric
Juice of ½ a Lemon
Water
1 Courgette
Baking Powder
Salt & Pepper

Method:-

- (1) Slice the Courgette into 1cm sections and marinate in the Lemon juice, Salt and Pepper
- (2) Mix the other ingredients with enough water to make a stiff batter and allow to stand until the Baking Powder makes in increase in volume by about a third.
- (3) Stir again and heat some oil to 180C.
- (4) Coat each slice of Courgette and fry in batches until golden brown on both sides.

(5) Drain on kitchen paper and serve with your curry.