

Alu Kabli

¼ teaspoon black pepper
½ tablespoon salt
½ teaspoon ground cumin
½ teaspoon red pepper flakes
½ teaspoon black salt
1 teaspoon garam masala (or tandoori masala – that’s where the red tinge comes from)
1 lb white potatoes, peeled and cubed
2 medium sweet onions, cut into very thin half rings
4 lemons (or limes) juiced
2 cups chick peas (dried peas are best, and should be soaked overnight. But canned chickpeas will work.)
¼ cup cilantro leaves – stemmed

In a small bowl, combine all the spices.

Boil the potatoes – you want them to be tender, not ready to mash. This only takes about 10 minutes. Check several times with a fork so that you don’t overcook them. Drain the potatoes and place in a large bowl with the chickpeas and onions. Pour the lemon juice over the vegetables and stir to combine. Now add the spices and stir again.

Transfer the Alu Kabli to a serving dish, and top with cilantro leaves. Serve at room temperature. This recipe easily serves 8.