

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	1	Teacup	Dhal, Urid (white)	Soak the
2		Teacup	Moong Green Whole	(soaked overnight)
		As Required	Salt	to taste
1		Medium	Onion	finely chopped and
2		Medium	Chillies Green	finely chopped and
1		Inch	Ginger	finely chopped and
5		Nos	Curry Leaves	finely chopped and
3		Teaspoon	Coriander Leaves (Kothmeedira)	finely chopped and
1		Teaspoon	Pepper Powder	Added to dough
1/2		Teaspoon	Saunf - Fennel Seeds	Powdered, Added
		As Required	Cooking Oil	For Deep Frying

Method

Soak the urad dal for an hour before grinding, grind first the whole green gram for few minutes add immediately the urad dal, (don't add water at all) grind both urad dal and whole green gram bit coarsely, add the salt to the dals, this helps the dals to grind together well,

Add the chopped onion, chopped green chillies, chopped ginger pieces, chopped curry and coriander leaves, crushed peppercorns, fennel seed powder (I have added the salt while grinding).

Mix everything well with your fingers.

Heat oil for deep frying.

Take a small ball from the batter and drop gently one by one to the hot oil..deep fry the vadas until they turn brown, fry everything in small batches, drain the excess of oil with a paper towel..

Serve hot with any spicy chutney