



STREET  
WINERY

## Vegetable Bhaji

**Served at: Touch of India Seminar**

**Pairs with our June's Vineyard Riesling**

### **Ingredients:**

¼ cup rice vinegar

Vegetable oil for frying

1 teaspoon of salt

1 tablespoon of cumin

1 tablespoon of turmeric

2 cups grated carrots

2 cups grated red onion

2 cups of self-rising flour

2 cups of fresh cilantro chopped

### **Directions**

In a large bowl, mix together grated carrots, onions, cilantro, flour and spices. Slowly add rice vinegar until mixture has a consistency of a dough. Heat frying oil to 375 degrees

Drop in tablespoon size into oil, cooking time approximately 10 – 12 min or until cooked in the middle. Test one out to make sure cooked thoroughly inside.

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