

cumin bhajia + honey bbq ukwaju sauce



In my book, potatoes are the best starch of all time! That said, my cumin bhajia with my honey ukwaju bbq sauce is bound to take that love to a whole new level!!!



Ingredients

For the bbq sauce

- 1 red onion, diced
- 1 tablespoon of minced garlic
- Handful of dania Stems
- 1 cup of ketchup
- 3 tablespoons of honey
- ¼ cup of ukwaju paste
- 1/2 a teaspoon of coriander spice
- 1/2 a teaspoon of pepper

For the bhajia

- 1/4 teaspoon of turmeric
- 3/4 teaspoon of cumin
- ½ teaspoon of garlic powder
- 1 cup of gram flour
- Water
- 6 potatoes, sliced
- 1 tablespoon of rosemary leaves
- 1 cup of finely chopped dania

Method

In your pan, add some oil and salt. Add the red onion, garlic and dania stems. Add the pepper and coriander spice, mix it in, and then add the honey, ukwaju and ketchup. Mix it all up and allow it to simmer until combined and thickened. Once done, set aside.

For the bhajia, place the gram flour together with the dry spices and some salt too. Mix it in and then add the water to form a paste. Then mix in the herbs. Proceed to toss the potatoes in the mixture and once coated, proceed to fry on medium low heat.

Once cooked through, serve with the honey ukwaju bbq sauce



SERVE WITH: Your fave meat/veg salad

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/cumin-bhajia-with-honey-ukwaju-bbq-sauce/>

Video: <https://youtu.be/ye5fW5RqWnY>