Bombay Aloo

From: adapted from cookbooks, see notes
Serves: 4
Prep Time: 20 min
Cook Time: 20 min

Ingredients

- 2 lb Yukon gold potatoes
- 2 cloves garlic
- 1/2 serrano or jalapeno pepper
- 1 tsp ginger
- 4 Tb extra virgin olive oil
- 3/4 tsp cumin seeds
- 3/4 tsp coriander seeds
- 1 yellow or white onion, small dice
- 2/3 tsp turmeric
- 1 tsp garam masala
- 1 tsp ground cumin
- 1 tsp kosher salt
- 2 Tb cilantro, chopped, optional garnish

Instructions

- Boil the potatoes until tender all the way through, but not too water-logged. Drain and peel off the skin then cut the potatoes into 2 inch cubes
- Make a paste by grinding the garlic, chili pepper, and ginger together. Do this in a food processor, a blender, or a mortar and pestle. Set aside.
- Heat the olive oil in a large skillet or deep sauce pan over medium-high heat, and once warm, add the cumin and coriander seeds. Toast until they begin to pop and are very fragrant. Add the onion and saute for 2 minutes.
- Lower the heat to medium and add the garlic-ginger paste, the rest of the dry spices, and the salt.
- Stir well and cook for 2-3 minutes until well combined. Add the potatoes and cook until “fried” on all sides, about 10 minutes.
- Taste for seasoning and add salt and pepper as needed. Serve in a bowl with cilantro as garnish.

Notes

Cookbooks: “Indian Home Cooking” - Adele Tyler; “Complete Book of Indian Cooking” - Suneeta Vaswani

You can make your own Garam Masala if you can’t find it at a store:

1 Tb ground cumin
1 1/2 tsp ground coriander
1 1/2 tsp ground cardamom
1 1/2 tsp black pepper
1 tsp ground cinnamon
1/2 tsp ground cloves
1/2 tsp ground nutmeg