

# Samosas

**Category:** Indian

**Servings:** 8

**Rating:** 10

**Source:** Classic Indian Cooking

**Description:**

**Ingredients:**

iflour, all-purpose	1-1/2 cup
!kosher salt	1 teaspoon
'vegetable shortening	4 tablespoon
.cold water	6-7 tablespoon
isub-recipe	Dry-cooked Spicy Ground Meat
ivegetable oil	4 tablespoon
icoriander seeds	2 teaspoon
ionion	1/2 cup finely chopped
igingering	1/2 tablespoon finely chopped root
potato	7 medium boiled, peeled, and cut into 1/2" cubes
ipeas	1/2 cup cooked shelled
igreen chilies	2-3, seeded and chopped, or 1/4 teaspoon Cayenne pepper
isub-recipe	1-1/4 teaspoon Garam Masala
ipomegranate seeds	2 teaspoon or 1 tablespoon Lemon juice
!kosher salt	2 teaspoon
iflour, all-purpose	1/3 cup for dusting
ipeanut oil	

**Instructions:**

Put the flour and salt into the container of a food processor and process for a few seconds to mix them. Add shortening and process until the fat is well distributed through the flour. Add the water through the feed tube until a ball of dough forms. Take out the dough and gather it into a smooth ball. Coat the ball with oil and place it in a bowl. Cover with plastic wrap and let it rest for 1/2 hour.

Heat the oil over medium-high heat in a frying pan for 2 minutes. Add the coriander seeds and fry until they turn dark brown (about 15 seconds). Add onions and ginger root and continue frying until the onions turn light brown. Add potatoes and peas, stir rapidly, and fry until the potatoes become dry and look fried (about 10 minutes). Turn off heat. Add the remaining filling ingredients, mix well, and set aside.

Make the Spicy Meat Filling according to that recipe. Construct the Samosas by rolling out the Samosa dough, cutting it in circles, and making the traditional Samosa shape.