



## bitter gourd fritters

NIBBLEDISH CONTRIBUTOR

### Ingredients

1 bitter gourd  
salt  
1 tsp turmeric  
1 tsp chilli powder  
2 tbsp flour

### Instructions

1. Cut the bitter gourd in length wise and scoop the pulp and seeds. Slice thinly and add 1 tsp salt. leave it for 30 min then squeeze and wash off with water. Drain well and chill for an hour.
2. Mix the bitter gourd with 1 tsp salt, four, turmeric and chilli powder.
3. Heat 2 cups of oil to 180 C , drop the bitter gourd slices little at a time so they bath equally in the oil. Stir to cook till crisp and golden. Drain well in kitchen towel. Serve hot.
4. It can be eaten like chips or with rice.