

Felafel

- 2 cups dry chick peas
- 3 cloves garlic, crushed
- 1/2 cup celery, minced
- 1/2 cup scallions, minced
- 1/2 teaspoon cumin
- 1/2 teaspoon tumeric
- 1/4 teaspoon cayenne pepper
- black pepper
- 1-1/2 teaspoons salt
- 3 tablespoons flour or bread crumbs
- extra flour to coat
- oil to deep fry

Soak chick peas for a couple hours, then boil for an additional hour or two, until soft. Mash thoroughly, preferably with a blender, food processor, or other appliance.

Combine chick peas, garlic, celery, scallions, flour or bread crumbs, and spices, til it tastes about right. Throw it in the refrigerator to chill.

Use your hands (floured, to keep them from getting too sticky) to make 1 inch diameter balls from the mixture. Deep fry in at least 2" of oil, heated to 365 degrees Fahrenheit. Fry until golden brown. Serve immediately.

Serves: 6 (with [Israeli salad](#) ^[1], pita bread, [humus](#) ^[2], maybe baba ghanouj or [pickled red cabbage](#) ^[3])

Preparation time: 75 minutes

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Links:

[1] <http://kitchen.unseelie.org/.#20>

[2] <http://kitchen.unseelie.org/.#21>

[3] <http://kitchen.unseelie.org/.#92>