

Aloo Chaat

Ingredients:

3 large potatoes, cubed 1/2 inch. 3 tsp lemon juice. Salt to taste. 1 tbsp grated ginger. Oil to fry. 1 large chopped onion. 1/2 tsp chaat masala. 1/2 tsp red chilli powder. 1/4 tsp cumin powder. 2 green chillies chopped. 3tbsp fresh coriander leaves chopped.

Instructions:

1. Add 1 tsp lemon juice and a pinch of salt to grated ginger and keep in refrigerator till use.
2. Heat oil in pan till medium hot
3. Add potato pieces. Deep fry till crisp and golden.
4. Transfer potatoes in big bowl. Add remaining ingredients.
5. Garnish with grated ginger mixture and serve immediately.



Milk Tea

Ingredients:

1 cup water. 3 tbsp black tea leaves. 1 cup milk. Sugar to taste.

Instructions:

1. Bring the water to a boil over medium high heat.
2. Add the tea leaves, reduce heat and simmer for 1-2 mins
3. Add milk slowly and bringing to a gentle simmer, but not boiling
4. Remove from heat, pour through a strainer and serve warm with sugar to taste.



Scottish Shortbread

Ingredients:

1 cup cold unsalted butter. Pinch of salt. 1/2 cup caster sugar (extra fine.) 2 cup all purpose flour. 7 tbs cornstarch

Instructions:

1. Preheat oven to 325 F
2. Cream together the butter, salt, and sugar until fluffy and pale in color. (10 mins approx)
3. In separate bowl, mix together flour and cornstarch.
4. Using a sieve, add dry ingredients to wet and mix until combined. It should have crumbly texture.
5. Tip the crumbly dough onto a cold and floured surface and knead lightly until it forms a loose dough.
6. Grease a 13x9" pan with butter, press the dough evenly into pan and poke evenly across surface with fork.
7. Bake 45 mins or till golden-brown.
8. Cut sheet of biscuit into squares while still hot. Let cool before removing squares from pan.



All of these recipes were submitted by IUPUI students, faculty, staff, or scholars

Pastel de Choclo

Ingredients

4 onions. 3 tbsp vegetable oil. 1.5 lb ground beef. 2 tsp cumin. 2 tsp salt. 1/2 tsp pepper. 3 cups corn kernels (if using sweetcorn, lessen sugar) 1 cup whole milk. 1/4 cup butter. 1 tbsp sugar. 2 tbsp basil. 1/2 cup raisins. 1/3 cup black olives. 3 hard-boiled eggs. 1 cup roasted chicken (shredded).

Instructions:

1. Sauté the onions in vegetable oil until soft/ translucent
2. Add ground beef, cumin, 1 tsp salt and pepper and cook until brown. Drain excess liquid.
3. Combine corn kernels and 1/4 cup milk in a food processor. Blend till smooth.
4. Melt butter in saucepan. Add corn mixture, 1 tsp salt and sugar.
5. Add remaining milk and simmer over low heat till mixture thickens. Stir constantly.
6. Remove from heat and add chopped basil.
7. Place cooked beef mixture in casserole dish
8. Chop olives, raisins, and hardboiled egg roughly. Spread evenly over beef.
9. Evenly spread shredded chicken, then top with the thickened corn mixture
10. Bake 30-45 mins until dish bubbles and corn begins to brown. Serve hot.



Tapioca Pudding

Ingredients:

2 2/3 c tapioca. 1 can coconut milk. 5.5 cups sugar. 1 tsp salt. 16 cups water.

Instructions:

1. Bring water in a medium pot to a boil and add tapioca. Boil for 5 minutes on high.
2. Reduce heat to medium and continue to cook for 90 mins.
3. Add sugar and salt. Mix gently and cook till sugar is dissolved.
4. Add coconut milk and gently mix.
5. Let cool and serve cold.



Chakalaka

Ingredients:

3 tbsp oil. 1 onion finely chopped. 2 green birds-eye chilies seeded and chopped. 2 crushed garlic cloves. 4 tbsp finely grated ginger. 2 tbsp mild curry powder. 1 finely chopped green, red and yellow bell pepper. 5 large carrots grated. 1 can chopped tomatoes. 2 tbsp tomato paste. 1 can baked beans. 2 sprigs fresh thyme leaves. salt and pepper.

Instructions:

1. In a large pan or pot, heat the oil and fry the chopped onions
2. Add the chilies, garlic, curry powder, and half the ginger, reserving the other half for the end of the recipe.
3. Once that has combined, add the bell pepper and cook for 2 minutes until slightly softened.
4. Add in the carrots and stir until well combined.
5. Finally, add in tomatoes and tomato paste, then simmer until the mixture has slightly thickened, 5-10 minutes.
6. Remove from heat, then add baked beans, thyme, and ginger. Season to taste with salt and pepper, and serve hot or cold.

