

Ingredients

Quantity	Measure	Ingredients
500	Grams	Lady Fingers
3	Teaspoon	Chilly Powder, Red
1	Teaspoon	Turmeric Powder
1	Teaspoon	Salt
	As required	Vinegar

Method

Wash the lady fingers, cut the stems, and and wipe dry with a kitchen towel. Slit lengthwise, - (but not fully) and fill with a paste of powdered salt, chilly powder and turmeric powder and a little vinegar. Keep them aside for some time, and then fry them in a frying pan with sufficient cooking oil till cooked on all sides.

