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Throughout the north of India, truck stops called [dhabas](#) dot the roads. At these spare rest stops and eateries, drivers recline on wood-framed beds strung with jute. For meals, wooden boards are laid across the beds, and host of filling, delicious, and inexpensive dishes are arranged atop them. Along with tandoori breads, there are curries and stir-fries, such as this quick dish of crisp-fried okra flavored with [garam masala](#), coriander, chiles, and onions, which was served to us by Sunder Singh Sorot, the chef-owner of Baba Dhaba on the Agra-Delhi Road. This recipe first appeared in our August/September 2014 special [India issue](#).

**Bhindi Masala (North Indian Okra Stir-Fry)**

Crisp-fried okra is flavored with garam masala, coriander, chiles, and onions in this quick north Indian recipe.

- 1/2 cup canola oil
- 12 cloves garlic, thinly sliced
- 4 chiles de árbol, chopped
- 1 small red onion, sliced
- 1 lb. okra, sliced 1/3" thick
- 1 1/2 tbsp. [garam masala](#)
- 1 tbsp. ground coriander
- 1 plum tomato, chopped
- Kosher salt, to taste

Heat oil in a 12" skillet over medium-high. Cook garlic, chiles, and onion until golden, 4–6 minutes. Add okra, garam masala, coriander, tomato, salt, and  $\frac{1}{3}$  cup water; cook until okra is crisp-tender, 3–4 minutes.

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