Easy Diwali Recipes 2015 / Diwali Sweets and Snacks Recipes



Diwali Sweets and Snacks Recipes – Easy Diwali Recipes 2016

Deepavali or Diwali is certainly the biggest and brightest of all Hindu festivals. Diwali is around the corner and this year Diwali is on 29th of october. With this post, I want to wish all my readers Happy Diwali. I hope this festival of lights brings you all happiness, prosperity and peace in your life.

I have compiled all the Diwali recipes. (Diwali Sweets includes Adhirasam, ladoo recipes, coconut burfi, halwa recipes, poli, payasam recipes) (Diwali Snacks includes Murukku recipes, ribbon pakoda, karasev and vada recipes) Try this diwali sweets and snacks in your home and share it with your neighbour and friends. “Happy Diwali to all my readers”

Diwali Sweet Recipes

1. Kyoya Gulab Jamun Recipe
2. Badam Mysore Pak
3. Bombay Halwa Recipe / Karachi Halwa
4. Beetroot Burfi
5. Adhirasam
6. Gulab Jamun Using Milk Powder
7. Mini Badhusha
8. Kesar Shrikhand
9. Mundhiri Koothu
10. Karupatti Mittai
11. Rasgulla
12. Kaju Katli
13. Coconut Burfi
14. Beetroot Halwa
15. Carrot Halwa (microwave)
16. Gajar Halwa (Stove Top)
17. Basundi
18. Puran Poli (paruppu poli)
19. Suzhiyan / Suzhiyam
20. Kesari
21. Kalkandu Sadham
22. Sweet Pongal
23. Kandarappam
24. Nei appam
25. Homemade Condensed Milk

26. Nankhattai

Ladoo Recipes

1. Motichoor Ladoo
2. Rava Ladoo
3. Sesame Seeds Ladoo
4. Peanut Ladoo
5. Moong Dal Ladoo
6. Ragi Almond Ladoo
7. Aval (poha) ladoo

Payasam Recipes

1. Sago (Javaraisi) Payasam
2. Broken Wheat Semiya Payasam
3. Pasiparuppu Payasam
4. Moong Dal Sago Payasam
5. Red Aval (Poha) Payasam
6. Carrot Kheer
7. Rice Coconut Kheer
8. Yellow Pumpkin Sago Payasam (pumpkin kheer)

Diwali Savory Recipes

1. Thenkuzhal Murukku
2. Butter Murukku
3. Moong Dal Murukku
4. Mullu Murukku
5. Puzhungal Arisi Murukku
6. Seepu Seedai
7. Crispy Ribbon Pakoda

8. Ribbon Pakoda with Gram Flour
9. Garlic Karasev
10. Thattai
11. Maida Seetai
12. Cornflakes Mixture
13. Aval Mixture
14. Spicy Diamond Crackers
15. Baked Omapodi

Other Savory Recipes

1. Vazhakkai Bhajji
2. Sabudana Aloo Vada
3. Medhu Vada
4. Paruppu Vadai
5. Aval Vadai
6. Vazhaipoo Vadai
7. Mangalore Bonda
8. Wheat Bonda
9. Mysore Bonda
10. Samosa

TAGS: diwali recipes, diwali recipes 2015, diwali sweets, diwali savouries, easy diwali sweets, festival recipes, murukku recipes for diwali, halwa recipes for diwali, adhirasam recipes, mysore pauk recipes, quick diwali recipes, south Indian diwali recipes, burfi recipes, murukku recipes for diwali, diwali sweets seivadhu epadi, diwali recipes for kids, deepavali recipes 2015, traditional diwali recipes, how to make diwali recipes at home.

RIBBON PAKODA RECIPE / HOW TO

MAKE CRISPY RIBBON PAKODA



My fav diwali snack is Ribbon pakoda also called as nada thenkuzhal or ola pakoda or ottu pakoda. This pakoda is very crispy snack, you can have it for evening snacks with tea or coffee. I already posted ribbon pakoda recipe with gram flour that's an instant method. Here in this method, we have to grind the rice along with red chilies,spices and fried dal powder. Garlic and cumin adds a great flavor to this pakoda. This is my first attempt, tried this recently in my home, it came out so good and crunchy. Do try this snack for diwali, you will love it.

HOW TO MAKE RIBBON PAKODA RECIPE / HOW TO MAKE CRISPY RIBBON PAKODA

Ribbon Pakoda Recipe



Save Print
Prep time
2 hours
Cook time
30 mins
Total time
2 hours 30 mins

Ribbon Pakoda Recipe / Ola Pakoda / Oatu pakoda is a crispy evening snack, great to munch with evening ea or coffee. You can also prepare it during diwali.
Author: Gayathri Ramanan
Recipe type: snakcs
Cuisine: Indian
Serves: 3
Ingredients

- 1 Cup of Parboiled Rice / Idly Rice
- ½ Cup of Fried Gram Dal (Pottukadalai)
- 3 Garlic Cloves, Crushed
- 1 Tsp of Cumin (jeera)
- 5 Red Chilies
- ½ Tsp of Black Pepper Powder

- Pinch of Asafoetida
- Salt to taste (approximately 1 tsp)
- ¾ cup of Water

Instructions

1. Soak the rice in water for 1.5 hrs. Drain the water and wash the rice.
2. Grind the fried gram dal in mixie to a fine powder.
3. Add rice to a wet grinder and grind it by adding ¾ cup of water, red chillies, garlic and salt until it turns smooth. At the end, add fried gram dal powder and cumin, grind it for 2 mins and remove the batter to a vessel. Add pepper powder and asafoetida, mix well with hand .
4. Meanwhile heat the oil to deep fry.
5. Place the ribbon pakoda plate (dash like plate) in murukku press. Grease the oil inside the murukku press, place the dough inside upto ¾ of the press. Close it tightly.
6. Once the oil is hot, squeeze it directly into the oil.
7. In a medium flame, deep fry the ribbon pakoda on both sides until it turns golden brown colour and ssh sound ceases.
8. Drain it in a paper towel and repeat the same process for the rest of the dough.
9. Hot , crispy ribbon pakoda is ready to eat.

Notes
Always cook on medium flame.
If you are cumin lover, you can grind along with rice. If you dont like cumin, avoid it and add asafoetida.
Garlic adds a nice taste.
Adjust the no of red chilly according to your taste.



Tags: ribbon pakoda recipe, how to make ribbon pakoda recipe, easy diwali snacks.

Easy Puzhangal Arisi Murukku Recipe / Idly Rice Murukku Recipe



Puzhangal arisi murukku recipe / Idly rice murukku recipe is a crunchy and yummy snack made with parboiled or idly rice, fried gram, butter, cumin and sesame seeds. In every household in South India during diwali, they make murukku compulsory apart from sweets. The only few diwali snack really enjoyed

by people with diabetes and older people are murukku they hit on top of the savory list. When my grandpa was alive say 20 yrs back, he eat powdered murukku. Yes interesting right ???? my mom grind the murukku in mixie for my grandpa…I love that taste too:-P Actually I clicked this murukku last year when my mom made it for diwali, it was in my draft, as diwali is nearing and I am posting this easy murukku recipe in my blog…try this crunchy crispy parboiled murukku for diwali 2015 and let me know your feedback.

Also check my other murukku recipes

1. Butter Murukku
2. Moong Dal Murukku
3. Thenkuzhal Murukku
4. Mullu Murukku

How to make Easy Puzhangal Arisi Murukku Recipe / Idly Rice Murukku Recipe

Half the recipe if you are just 2 in family (husband and wife)

Easy Puzhangal Arisi Murukku Recipe / Idly Rice Murukku Recipe



Save Print

Prep time
3 hours
Cook time
1 hour 15 mins
Total time
4 hours 15 mins

Easy Puzhangal Arisi Murukku Recipe / Idly Rice Murukku Recipe is a crispy snack made with idly rice (parboiled rice), fried gram and spices. Prepare this for diwali or as evening snack.
Author: Gayathri Ramanan
Recipe type: snacks
Cuisine: Indian
Serves: 60
Ingredients

- 4 Cups of Idly Rice (parboiled Rice)
- 1 Cup of Fried Gram dal (pottukadalai)
- ¼ Cup of Butter
- 2 Tsp of Cumin
- 2 Tsp of Sesame Seeds
- ¼ Tsp of Asafoeida
- Salt to taste
- Oil to deep fry

Instructions

1. Soak the rice in water for 2-3 hrs, drain the water,

wash the rice and grind it in a wet grinder with little water until it turns smooth. Sprinkle water in between if the grinder does not run freely. After it is done, transfer it to a wide bowl.

2. Powder the fried gram in mixie to a very fine powder, sieve well and measure it, take 1 cup of fried gram powder. Add this to a batter bowl.
3. To the same bowl, add sesame seeds, cumin, asafoetida, melted butter and salt. Mix really well and form a dough.
4. Meanwhile heat the oil to deep fry.
5. Place the three hole murukku plate in murukku press. Grease the oil inside the murukku press, place the dough inside upto ¾ of the press. Close it tightly.
6. Once the oil is hot, squeeze it directly into the oil or squeeze it in the greased ladle.
7. In a medium flame, deep fry the murukku on both sides until it turns golden brown colour and ssh sound ceases.
8. Drain it in a paper towel and repeat the same process for the rest of the dough.
9. Hot , crispy puzhangal arisi murukku is ready to eat.

Notes
You can soak red chilly along with rice for spicy taste. Otherwise add red chilly powder to the batter
If you dont have sesame seeds, add ajwain (omam) or add cumin alone. We are adding this for easy digestion.
Adding butter for crispy taste. Dont have butter, add hot oil to the dough.
If your batter is sticky, add some more fried gram dal powder to the dough and mix well.
Always cook in medium flame.
While squeezing do not make several layers in that it takes more time to cook.


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Parboiled Rice
Murukku