



Back to Sloppy bunjo
Sloppy bunjo

August 10, 2011

Jennifer Bain

Sloppy Bunjos are a hit at the Magic Oven Street Food stall at the Live Local Marketplace outside the Scadding Court Community Centre. Magic Oven co-owners Tony and Abby Sabherwal showed me how to make the spicy, sloppy, Indian, vegetarian sandwiches. Adding dried tea leaves for colour and flavour is a common trick in Indian homes.

Look for whole yellow peas at bulk stores and Indian supermarkets. I found mine at [Trupti Enterprises](http://trupti.ca), a spice/nut/flour store (Unit 40, 2 Thornclyffe Park, trupti.ca). I also found some (labelled "vatana white") at Iqbal Halal Foods in the same plaza. In a pinch, use dried chickpeas (but you may need more water and more cooking time.)

Sloppy Bunjo

Bunjo Spice Mix:

2 tbsp (30 mL) ground coriander (preferably toasted from whole seeds and freshly ground)

1 tbsp (15 mL) ground cumin (preferably toasted from whole seeds and freshly ground)

1 tbsp (15 mL) each: ginger powder, garlic powder, Indian pure chili powder, turmeric, garam masala

Sloppy Bunjo:

1 lb (450 g) dried whole yellow peas (about 2-1/4 cups/560 mL), rinsed

4 cups (1L) boiling water

Tea leaves from **2** orange pekoe tea bags

2 cups (500 mL) bottled strained tomatoes or canned puréed tomatoes

1 cup (250 mL) cold water

1/4 cup (60 mL) Sloppy Bunjo Mix

1 tbsp (15 mL) table salt or to taste

Plain, soft white hamburger buns (**about 7 small or 14 large**)

Optional Toppings:

Diced red onion

Tamarind sauce/chutney

Chopped cilantro

Chopped green chilies or hot sauce

For Bunjo Spice Mix, in small bowl, stir coriander, cumin, ginger, garlic, chili, turmeric and garam masala until well combined. Store in sealed container until ready to use. Makes 1/2 cup (125 mL).



Magic Oven's Sloppy Bunjo is a hit with street food-loving Torontonians.

AARON HARRIS FOR THE TORONTO STAR

For Sloppy Bunjo, in large, shallow, wide saucepan, combine peas and boiling water. Soak, uncovered and at room temperature 12 to 24 hours.

Transfer peas and soaking water to stove. Bring to boil over high heat. Reduce heat to medium; partially cover. Gently boil, stirring every 5 minutes and adding water if needed, until peas are just cooked through and some are losing their skins and getting mushy. This could take 20 to 60 minutes depending on soaking time, pea size and freshness, and room temperature.

Remove pot from heat; Stir in tea. Add tomatoes, cold water and 1/4 cup (60 mL) Bunjo Spice Mix (reserve remaining spice mix for another use) and salt. Return pot to medium heat. Simmer until warmed through. Mixture should be sloppy (not too thick or too thin).

To assemble, on bottom of each bun place pea mixture to taste (about 1/2 cup/125 mL for small buns to 1 cup/250 mL for large buns). Top to taste with onions, tamarind, cilantro and chilies or hot sauce. Cover with bun tops.

Makes about 7 cups (1-3/4L), enough for about 7 large or 14 small buns.

Star-tested by Jennifer Bain

jbain@thestar.ca