AKARA BALLS

Ingredients:

- Seasoning cubes
- Beans
- Onions
- Salt
- Fresh pepper
- Groundnut oil

Preparation Procedures

1. Soak the beans for about 8 minutes.
2. Wash thoroughly to remove the outer coats.
3. Grind the beans together with pepper and onions.
4. Mix with a little amount of water and add salt to taste. Turn till it foams.
5. Put groundnut oil in a frying pan, and set it on fire. Heat the oil till it become hot.
6. Use your spoon to put the mixture into the hot oil.
7. Fry till it is red in colour in both sides.
8. Remove from oil and serve hot.