

6. BORROWED CLASSICS:

42. **Curry** (From India, but an Iraqi variant)

[SEE RECIPE #3 IN PART 1 - SPICES AND CONDIMENTS]

43. ***Biriani*** (From India)

3 cups white, long grain basmati rice, washed and soaked for 1 hour
1 whole chicken, skinned and sectioned into 4 sections
10 whole cloves
12 whole cardamom pods (green cardamom is better than white)
3 sticks of cinnamon, broken into large pieces
¼ teaspoon ground allspice
1/3 teaspoon whole saffron, soaked for 2 hours in 1 cup water
1 heaping tablespoon tomato paste
¼ cup oil
1 teaspoon salt

Put oil in a thick walled pot, preferably non-stick. Sprinkle allspice over the oil, and then scatter the cloves and cinnamon over the oil. Break open cardamom pods with the fingernails or crush the pods slightly and scatter over the oil. Wash the chicken quarters and lay the pieces, meat side down, on the bottom of the pot. Add ½ cup of water, set on medium flame, and cover. When water evaporates, check to see if chicken is cooked; if not, add a bit more water. When the chicken is well cooked, shut off flame and let cool. Remove chicken from pot, taking care to scrape off into pot any spices that have adhered to the chicken – all spices should remain in the pot. Add to the pot the 1 cup of water in which the saffron has been soaking, together with the saffron. Refill the same cup with water and add. Refill again and add, to make a total of three cups water. (It is advisable to use the same cup as the saffron water to ensure that all the saffron ends up in the pot.) Add the tomato paste and salt to the liquid in the pot, set on medium flame, and cover. When liquid boils, drain rice well, so that no water remains in the rice, and add rice to pot. Stir and cover. While rice is cooking, remove the chicken meat from the bones and shred the chicken meat (not finely). When the liquid in the pot evaporates, stir rice, lower flame to low, add shredded chicken to the pot, stir rice again so that chicken is evenly distributed, and cover. Allow to cook for 30 minutes. Remove to serving dish and serve.

44. ***Shabzi*** (From Persia (***Gormeh Sabsi***))

[COMING SOON]