

Pizza Hut arrives in Chittagong

PIZZA Hut, the acknowledged leader of the pizza industry worldwide today made an entry into Chittagong, the port city of Bangladesh. This is the second outlet of Pizza Hut in the country.

The international chain's second restaurant in the country at GEC Moar, Chittagong has over 120 seats and will provide a world-class ambience similar to Pizza Hut restaurants across the globe.



Paan Supari now at Gulshan

PAAN was out for a while, oral health was the reason. But it has made a come back. Thanks to couture shop Paan Supari. Even the young these days are savouring the spicy paan.

With all these success Paan Supari opened another outlet at Gulshan. On September 9 amidst a friendly ceremony writer Rabeya Khatun cut the red ribbon.

Prices of the paan varies from Tk10 to 200. They supply decorated paan for weddings.

Debashis Nabagata launched at Arannya

DESIGNER Debashis Chakma is launching a brand-new fashion line called Debashis Nabagata. This new line features a mix of contemporary Western designs and local ethnic styles and fabric, and comprises of skirts, tops and sarongs. Check out this new brand, available from September 17 onwards at Arannya, 60, Kemal Ataturk Avenue, Banani.

LS Desk



Diamond world limited

THE first ever diamond and gold jewellery retailer of the country has opened their shop Diamond World limited situated in Shopper's World shopping complex in 68/1 Gulshan avenue second floor Gulshan. This exclusive upscale store showcases diamond jewellery from India, Singapore, UAE, USA and Europe and assures warranty and authenticity of the gem.

LS Desk

A TRUE TASTE OF ASIA

BY TOMMY MIAH



A true taste of Asia

Sweet Apple Barbecued Chicken

Ingredients

1/2 cup barbecue sauce
1/4 cup frozen apple juice concentrate
3 lb. cut-up fryer chicken (up to 3 1/2 lb.) -- skin removed if desired

Method

Heat grill.

In a small saucepan, combine barbecue sauce and apple juice concentrate; blend well. Set aside.

When ready to grill, place chicken, skin side down, on gas grill over medium heat or on charcoal grill 4-6 inches from medium coals. Cook for 25-35 minutes or until chicken is fork-tender and juices run clear, turning over often and brushing frequently with sauce during last 15 minutes of cooking time.

Bring any remaining sauce to a boil; serve with chicken.

Thrifty Chicken and Vegetables

Ingredients

1/2 cup flour
2 teas. salt
1/4 teas. pepper
1 broiler fryer (3 lbs.) cut-up
3 tsp. vegetable oil
1 large onion, chopped
1 1/2 cups sliced carrots
3/4 cup water
3 cups sliced celery
1 medium green pepper, chopped

Method

Combine flour, 1 teas. salt and pepper in a paper or plastic bag. Add chicken pieces, a few at a time. Shake to coat evenly. Heat oil in a large skillet. Add chicken and brown slowly on both sides, for about 20 minutes.

Push chicken to one side of pan, or remove, add onion, carrots. Saute until onion is soft. Add water and remaining teas. salt, and chicken pieces. Cover. Simmer for 30 minutes or until chicken is almost tender. Add celery and green pepper. Continue to cook until chicken is tender, for about 15 minutes. Spoon onto serving dish, garnish with celery leaves if you wish.

Lemon Pepper lamb steaks

Ingredients

4 Fresh 3/4 inch thick Lamb steaks
2 tsp Olive oil
1 tsp Red wine vinegar
1 tsp Onion finely minced
1 1/2 tsp Lemon pepper

Method

Combine basting ingredients in a small bowl. Brush mixture on steaks.

Broil or grill lamb chops 4-6 inches thick from source of heat for 8-10 minutes on each side.

Baste occasionally with sauce.

Tandoori-Spiced Leg of Lamb

Ingredients

1 cup plain whole-milk yogurt

1/4 cup fresh lime juice

3 large garlic cloves, minced

1 tsp grated lime peel

1 tsp minced peeled fresh ginger

2 tsp salt

1-1/2 tsp paprika

1-1/2 tsp ground coriander

1 tsp ground cumin

1 tsp ground cardamom

1/2 tsp dry mustard

1/2 tsp cayenne pepper

1/4 tsp ground fenugreek (optional)

1/8 tsp ground cloves

1/8 tsp ground cinnamon

1 6-1/4-pound whole bone-in leg of lamb

Method

Combine yogurt, lime juice, garlic, lime peel, ginger, salt, paprika, coriander, cumin, turmeric, cardamom, dry mustard, cayenne pepper, fenugreek, cloves, and cinnamon in small bowl; whisk to blend. Place leg of lamb on rack set in large roasting pan. Coat leg of lamb with yogurt mixture. Cover lamb loosely with plastic wrap or tent with aluminum foil (do not allow aluminum foil to touch coating) and refrigerate overnight.

Preheat oven to 375 F. Roast leg of lamb uncovered until thermometer inserted into thickest part of meat (not touching bone) registers 125 F for medium-rare, for about 1 hour 35 minutes. Let lamb rest for 15 minutes before serving.

Easy kitchen wonders

NO matter where you work or for how long you work, being a woman, you usually need to spare at least an hour at the end of the day for your kitchen. To make your kitchen and culinary work less of a hassle, here we put forward a few tips this week. Want to keep your rice or other grains insect-free? Then keep some garlic flakes or neem and turmeric pieces in the container where you store your grains.

Have you mistakenly salted your dal (pulse) more than usual today? No worries, add some roasted rice



powder to adjust the salt. Planning for a well-seasoned mashed potato this noon? Here is one helpful tip, add a little vinegar to the boiling water before steaming the potatoes. The weather is damp and the dampness is probably making your salt damp as well. To prevent this, add a pinch of corn flour in your salt jar. To prevent raw bananas and potatoes from turning black, keep the pieces in a bowl of water after chopping.

Peeling garlic flakes isn't an easy task. But you can make the task simple by washing them and then soaking the garlic in cold water for about 30 minutes before peeling. To simplify the process of removing shells from boiled eggs, soak them in cold water for about 5 minutes before peeling. Did you know that wrapping raw vegetables in newspapers keep them fresh for longer? Next time wrap veggies in newspapers before storing them in your refrigerator.

If the bread is too soft to cut into pieces then hold the knife close to a flame and then try cutting.

Are you planning to prepare some potato chips for your kids this afternoon? Here's one advice, to keep the chips crispy sprinkle some salt water on the potatoes while frying. A little effort on our part can make our kitchen work simpler. So let's try the above tips and make our time spent in the kitchen more enjoyable.

By Penelope

POP UP

5 minutes hair flair

MASSAGE your hair with the cushion of your fingers at the pressure points, from nape of the head to the back of the ear. Move upwards from the back of the cranium to the temple. Press your fingers in for 30 seconds and continue passing your fingers through your hair for another 30 seconds. This increases blood circulation and releases tension. Untangle your hair with a wide-toothed comb. Place a few Velcro rollers at the top of your head and around the face, then mist with hairspray. This is very easy to do and really gives you the biggest bang for your time.