



President Abdul Hamid with family members of two deceased peacekeepers, and eight peacekeepers injured while in UN missions, at a programme at Bangabandhu International Conference Centre in the capital yesterday, commemorating International Day of UN Peacekeepers. State minister for foreign affairs, high officials of armed forces and police, and the UN resident coordinator, among others, attended the programme. PHOTO: PID

# Perform, professionally

## President tells Bangladeshi peacekeepers deployed in UN missions

UNB, Dhaka

President Abdul Hamid yesterday urged the Bangladeshi peacekeepers deployed in the UN peacekeeping missions to perform their duties maintaining professionalism, integrity and sincerity.

The President came up with the call while addressing a programme at Bangabandhu International Conference Centre in the capital, commemorating the International Day of UN Peacekeepers.

"I do believe the government will continue its efforts so that Bangladeshi peacekeepers can respond more confidently to the UN with necessary equipment," he said.

Noting that Bangladesh is currently one of the largest troop-contributing nations in UN peacekeeping missions, Hamid said the number of female peacekeepers from the armed forces and police is gradually increasing alongside male ones.

He stressed that the representation of female peacekeepers should be increased in the UN missions so that they can ensure the security of women and children, and help ensure women empowerment in the host countries.

"I expect, you [members from army, navy, air force and police working in the UN peacekeeping missions] will work to establish Bangladesh as a peace-loving country by upholding the country's flag in the global arena," the president added.

At the outset of his speech, the president paid tribute to the fallen Bangladeshi peacekeepers during UN peacekeeping missions and prayed for the salvation of their departed souls.

President Hamid also showed respect to Bangladeshi peacekeepers who got injured while discharging duties in different peacekeeping missions.

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# SC JUDGES' REMOVAL Empowering JS undermines independence of judiciary

Dr Kamal, 3 other amici curiae tell SC

STAFF CORRESPONDENT

Four amici curiae (friends of court), including Dr Kamal Hossain, yesterday placed arguments before the Supreme Court opposing the 16th amendment of the constitution that empowered parliament to remove its judges for incapacity or misbehaviour.

The three others are Advocate AF Hasan Ariff, Barrister MI Farooqui, and Advocate Abdul Wadud Bhuiyan.

With these four legal experts, seven amici curiae have given opinions against the 16th amendment before a seven-member Appellate Division bench, headed by Chief Justice Surendra Kumar Sinha, during the hearing of an appeal against the High Court verdict that scrapped the 16th amendment.

Yesterday, one amicus curiae, Barrister Ajmalul Hossain QC, argued in favour of the 16th amendment.

Placing his arguments, Dr Kamal Hossain, the main author of the constitution, said the 16th amendment undermined independence of the judiciary by making the judiciary vulnerable to undue influences and pressure and thus jeopardising the rule of law.

"I fully support [the High Court] judgment, which held

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Photo Credit: Prabir Das

# IFTAR SPECIAL TREATS

### Chicken Shish Kebabs

**Ingredients**

2 chicken breast fillets (300 g), 1 medium zucchini (if available), 1 red onion, ½ green peppers, ½ red pepper or yellow pepper, ½ cup mushroom, 2 tomatoes (if desired), 3 tsp olive oil

**For the marinade:** 2 cloves garlic, ½ tsp honey, ½ tsp Dijon mustard, ½ tsp lemon juice, 1 tsp yogurt, ½ tsp paprika, ½ tsp oregano, salt, pepper, 1 tsp olive oil, wooden kabob skewers

**Procedure (Preparation)**

Mix the ingredients for the marinade in a bowl. Wash the chicken breast fillets. Cut them in 1 inch-sized cubes and put them in the marinade bowl. Marinate the meat for at least 1 hour in the refrigerator before cooking. Preheat the grill or pan. Soak the wooden kebab skewers in water, while you are preparing the vegetables. Right before grilling, wash the vegetables and chop them into uniform sized pieces. Thread the marinated chicken breast cubes and the vegetables onto the soaked wooden skewers, alternating between the meat and vegetables. Feel free to arrange the kebabs as you want. Leave about 1 inch / 3 cm of skewer at one end so you can hold onto them and flip them. First add 3 tsp olive oil to the grill or pan and place the chicken shish kebabs on it. Let them cook for a few minutes and then flip them frequently. Be careful not to break the skewers. Cook for 5-6 minutes, or until the chicken is cooked thoroughly. Ensure that the vegetables are charred but tender. Transfer the skewers onto a plate. Serve the kebabs warm with seasonal buttered vegetables.

### Dahi Bora

**Ingredients**

1 cup split urad dal (skinless mashkolai dal, black lentil), ½ tsp ginger paste, 1 tsp chopped cashew nuts, 1 tsp raisins, 1 tsp shredded carrot, ½ tsp green chili, salt, oil for deep fry

**For Yogurt Gravy:** 1 tsp roasted cumin powder, 1 tsp roasted coriander powder, ½ tsp. crushed dry roast chili, ½ tsp black salt, 1 tsp mint leaf chopped, 1 tsp chopped coriander leaves, 2 tsp tamarind chutney, or per taste, 4 cup sour yogurt (drain if there is excess liquid), 1 cup milk (optional), sugar to taste, salt to taste

**Procedure (Preparation)**

Soak lentil for 5-6 hours or overnight and blend it into a smooth paste (use as less water possible). Beat this paste and add cashew nut, raisin and carrot along with a little water. Continue beating till it becomes fluffy. To check the batter, drop it into water; well beaten batter will float. If it isn't floating, you need to beat it some more. Mix all the ingredients with this batter for fritter and deep fry at medium heat until it becomes golden brown. In a bowl, pour cold water and put add 1 tsp salt in it; soak the fried fritters in this chilled salted water. Let them soak for 1-2 hours. Squeeze the extra water and place them on a serving dish. For the yogurt gravy, mix all ingredients together except mint and ½ tsp crushed chili. Beat it to make it smooth. Pour the yogurt mixture over the bora and garnish it with mint and crushed chili. Soak fritter in yogurt for at least 2 hours in the refrigerator before serving.



Scan this QR code for watching the full recipe

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