

**DESHI MIX**  
BY SALINA PARVIN



# Jamai khatir



It has been socially the role of a new mother-in-law to appease her new son-in-law, and as they say — the way to a man's heart is through his stomach, much of which is attempted through lavish dinners, special dishes, and everything associated.

'Jamai khatir' as we know it has regional variations. That is to say, it would be a faux pas to cook beef in mejbani style if the groom is from Sylhet, and the bride's ancestral home lies somewhere between Cumilla and Brahmanbaria.

Or is it?

We no longer restrict food with regional ancestry. So, the new menu for 'jamai khatir' can range everything from the humble fish khatta, to the mejbani beef, to the vegetable dishes of the north — 'region no bar' never felt truer than for the new mothers-in-law.

And it certainly is not solely for the mothers; the new family, now bonded by marriage, goes through a barrage of 'dawats', and each involves satisfying the 'jamai', and yes, of course the new 'bou' — simply because, everyone loves good food.

## PANEER PULAO

### Ingredients

2 cup long grain basmati rice  
200g paneer (cottage cheese), cut into 1-inch cubes  
Oil for frying  
4 tbsp ghee  
3 bay leaves  
4 green cardamoms  
4 cloves  
1 black cardamom  
10 black peppercorns  
1 tsp ginger paste  
¾ cup whisked yoghurt  
2 tbsp assorted nuts  
1 tbsp fried onion  
Salt to taste

## Method

Soak basmati rice in water for half an hour. Heat sufficient oil in a pan and deep-fry paneer to a golden colour. Drain onto an absorbent kitchen towel. Heat ghee in a thick-bottomed pan. Add bay leaves, green cardamoms, cloves, black cardamoms and peppercorns. As they begin to crackle, add ginger paste.

Mix well and stir in yoghurt and cook for two minutes.

Add four cups of water and bring to a boil. Add salt and rice. Bring to a boil. Add half of the mixed nuts and mix lightly. Cover pan and cook on low heat for about 10 minutes or till rice is completely cooked. Mix in fried paneer pieces and serve hot, garnished with the remaining nuts and fried onion.

## MUTTON GHEE ROAST

Roasts are staples in any dinners with a new bride and groom. In this recipe, I am suggesting a special masala by roasting various spices, which add a different flavour to the dish. The method used keeps the mutton tender and soft.

### Ingredients

*For the mutton —*  
1 kg mutton (lamb, if you prefer)  
3 tbsp + ¼ cup ghee  
1 tbsp ginger-garlic paste  
1 tsp turmeric powder  
2 tbsp yoghurt  
Salt to taste  
Curry leaves, for garnish  
*To make masala —*  
10 dry red chillies  
1 tbsp coriander seeds  
2 tsp cumin seeds  
1 tsp fennel seeds  
1 tbsp pepper corns  
1 cinnamon stick  
4 cloves  
1 star anise  
*Grind —*

1-inch ginger  
2 cloves of garlic  
1 lemon juice  
4 tbsp water

### Method

In a pan, melt ghee; add ginger garlic paste, and turmeric powder. Mix well and add mutton pieces, some salt, and sauté. Add some water, just enough to cover the meat pieces. Cook until the water evaporates and meat is soft and tender.

Keep aside.

*Now to prepare the masala for mutton ghee roast —*

Dry roast red chillies, coriander seeds, cumin, peppercorns, fennel seeds, cinnamon, cloves and star anise. Roast until you pick the aroma of the roasted spices. Transfer all to a blender; add a piece of ginger, garlic and lemon juice. Grind it to a smooth paste by adding some water.

*Back to the mutton —*

In another pan, melt some ghee and add ground masala and yoghurt to it, and mix well. Add water and salt. Cook for a few minutes. The ghee gives a creamy texture to the gravy. Now add the cooked mutton pieces and mix well with the gravy. Cook for 4-5 minutes on medium low heat. Finally, add some curry leaves and turn off the heat, and the delicious mutton ghee roast is ready to serve.

## CHICKEN SHAHJAHANI

### Ingredients

1kg chicken  
3 tbsp ghee  
2 tbsp vegetable oil  
3-4 clove  
2 green cardamoms  
1 cup chopped onions  
2 tsp ginger-garlic paste  
2 tsp musk melon seeds  
2 tbsp poppy seeds  
10-12 cashew nuts

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