

Low Maintenance Iftar Recipes

AMRIN TASNIM RAFA

As I felt the responsibility to help my mom out with iftar this Ramadan, I realised while most aspects of life are complicated, cooking doesn't always have to be. Here are some recipes I gathered from my experimentation, they are easy and (spoiler alert) low maintenance

POTATO FRITTER PANCAKE

If all the ingredients you use are yummy, there is no way you can mess up. Whatever you end up with after the cooking process will contain the same ingredients, and therefore, taste good.

Ingredients: 2 medium potatoes, 1 egg, as much cheese as your heart desires (this is optional but is it really?), 1 tsp each of salt, pepper and dried oregano, 1 tbsp cooking oil.

Peel your potatoes and then grate them. Add salt and pepper. On a medium frying pan, add oil and then the potatoes. Stir and cook the potatoes on medium heat for about 5 minutes. Spread the potato out covering the base of the pan and let it cook till the shape has settled. Whisk the egg and pour it on your pancake. Add shredded cheese. Carefully fold the pancake into half covering the filling. Cook till the bottom is golden brown and serve. Garnish with oregano.

SEEKH KEBABS

The ingredient quantities are given for rough measure. I always eyeball them and don't bother if I don't have one or two at hand (except the meat and kebab spice of course). Always turns out pretty good.

Ingredients: 1 kg whichever meat you prefer, 50g kebab spice mix, 2 tbsp garlic paste, 2 tbsp green papaya paste, 2-3

tbsp ground green chillies, 2 tbsp cooking oil.

Grind up the protein in a food processor briefly so that the result is more chunky than mushy. Mix in the rest of the ingredients and leave it to marinate for 30 minutes to an hour. Coat your palms with oil and scoop out a big ball of the meat mixture and pierce it through the skewer. Spread the meat on the skewer into a cylindrical shape. You can either bake your kebabs in an oven, pan fry them or use a grill if you have one. Periodically turn the skewer while cooking. Serve once the kebabs are slightly charred.

CHOCOLATE MILK UPGRADE

This is a beverage. No need to measure anything. Just taste your drink after adding each ingredient and figure out what to tweak.

Ingredients: 2 cups of milk, 1 (big) spoon of Nutella, sugar, cocoa powder, salt, vanilla essence, cream.

Whisk this in a pan over on your stove until it's well mixed and you're done. Let it cool and add ice if you want it cold.

Pro-tip: If you want it to be even lighter and fluffier then let it cool, put it in your blender and blend for about 30 seconds (trust me it's worth it).

The final instruction I'd like to give you is be humble and smile when the sophisticated taste of your food is praised. Do not reveal that they took minimal effort. I've been a good child, and now that you're armed with my knowledge and wisdom, it's your turn.

Amrin Tasnim Rafa is always confused, it's literally her dominant personality trait. She challenges you to find something she won't think is confusing. Try your luck at amrinrafa@gmail.com



The (Dis)honour of Salami

ABIR HOSSAIN

War, Famine, Pestilence, and Death – these are the Four Horsemen of the Apocalypse. But alas! There is one more. It creeps along with the dark, dreary shadows while you naively feast on *payesh*, ready to jump at you at a moment's notice.

It never crosses your mind but once unravelled will keep you awake at night. It is the betrayal from your very own mother, who you trusted so dearly with your *salami*. There is no debate about how difficult it is to accumulate the right amount of earnings on Eid. Five hundred from the

miserly uncle? That's a win. One thousand takas from the aunt who lives in Canada? Travesty. However, the process is tiring, to say the least. It is taxing because the actual reward (if you can call it that) comes after a 10-minute-long lecture about how you should lose or gain more weight.

Nonetheless, all that battle boils down to futility for some and has moulded them as people for all the wrong reasons. It is the first glimpse we get at a taste of deceit. This fleeting and unnerving feeling often instils trust issues and delusional world views.

Nasha Zaman*, 23, reflects on her first traumatic visit to the bank. "It was the first salary I received from tutoring

and there I stood behind the counter, supposedly ready to hand over the money for a deposit. That is until I shouted 'No! Ammu, I know this trick all too well.' The banker was kind enough to clarify he wasn't my mother but not kind enough, for me, to trust him with my money," she said. "Either way, I think all moms just banded together to create the first bank to snatch their children's *salami* and hence, it is the epitome of capitalistic greed."

While on the topic of capitalism, Shammo Rahman*, 19, expresses his appreciation to his parents for showing the true colours of humanity. "Their act of beration has not made me angry with them. Instead, it has truly opened my eyes. The exploitation of the working class starts from day one and my parents demonstrated it. The poor, helpless child is left with nothing while the ruthless, insatiable parents have more. In fact, I am fairly certain my parents are advisors to Elon Musk," he stated.

Abrar Faisal*, 21, talks about his difficult loss. "I was just 11 years old. Could you believe it? They just spent 2500 taka on the very school books my teachers would use to impart education that would separate my mind from my soul. Our parents explicitly instructed teachers that as long as they leave me healthy enough to take care of parents in their old age, our soul was theirs for the keeping. So, in a sense not only did I kiss my own dementor, but also told everyone about it."

The epidemic still looms large to this day. Parents might pass it off as tough love but the repercussions of their demeanour leave scars that carry on to impact children well into their adult lives. For now, let us hope that we do not scream at underpaid bankers or believe our parents have overseen an overwhelming hoarding of wealth by inter-planetary colonisers.

**Names have been changed because these are made up anyway.*

Abir Hossain is a failed SoundCloud Rapper. Tell him you too can't find anything to rhyme oranges with at: fb/abir.hossain.19

