

# EID

## recipes all around the world

If you are looking beyond polao and korma for the Eid-day luncheon, the following recipes will serve as blessings. Curated especially for you, the recipes come from diverse sources — from Southeast Asia, the Middle East, and beyond. So, let the flavours go soft on your palate as we present these recipes from around the world.

### BUKHARI RICE

Bukhari rice is a flavourful and aromatic rice dish, popular in Middle Eastern countries and Saudi Arabia in particular. This dish gets its name from the famous city of Bukhara, although the recipe shared below is known to have originated in Afghanistan.

In this recipe, there is a special Bukhari masala preparation, and that is the only spice mix added to flavour the rice.

#### Ingredients

1 kg basmati rice  
1 kg chicken  
4 tbsp ghee  
½ cup sliced onions  
5 green chillies  
3 carrots, julienned  
1 tbsp crushed garlic  
2 tbsp tomato paste  
2 tbsp tomato ketchup  
4 cardamoms  
4 cloves  
2 sticks of cinnamon  
2 dry lemons  
4 bay leaves  
Salt, to taste  
*For Bukhari masala —*  
1 tsp whole peppercorns  
4 cardamom pods  
1 tsp cumin seeds

4 cloves  
3 small pieces of cinnamon  
*For the garnish —*  
1 tbsp ghee  
3 tbsp raisins  
3 tbsp blanched, sliced almonds  
1 tbsp fried onions  
*For grill —*  
2 tbsp oil



#### Method

Wash and soak the basmati rice in enough water. Wash the chicken and drain water, keep aside. Blend all the Bukhari masala and make a powder. Heat ghee in a pan, add whole garam masala. Add sliced onions and sauté. Then add green chillies and chicken. Fry for 10 minutes. Add tomato



paste, tomato ketchup, Bukhari masala, dry lemon, salt and cook for another 10 minutes. The chicken will release water, so you don't need to add any extra water. Cook the chicken until its cooked nice and tender. Remove the chicken on a plate and keep aside.

Add water to the remaining masala in the same pan and bring to a boil. Now, add soaked rice, carrots, green chillies, and salt. Cover and cook for 10 minutes. Switch off the flame and leave it for later use. Heat another pan, and add oil to the grill. Add the cooked chicken, and fry until crisp on all the sides. Remove from heat and keep aside. Fry the sliced almonds and raisins.

In a serving dish, place cooked rice, add grilled chicken, and finally, garnish with fried raisins and almonds.

### KUZU TANDIR (TURKISH ROASTED LAMB)

Kuzu tandir is the most famous lamb dish in Turkish cuisine. It's lamb so fragrant and tender that it falls away from the bone and melts in your mouth like cotton candy. Kuzu tandir is a slow-cooked dish traditionally cooked in a clay, tandoor oven for long hours, until fork tender. (This means a fork will glide through the lamb pieces easily.) Its name, tandir comes from the ancient technique of cooking meat in a special oven made from a pit in the soil.

#### Ingredients

1 leg of lamb with thigh  
¼ cup olive oil  
2 tbsp lemon juice, freshly squeezed  
1 tsp salt  
1 tsp black pepper, freshly ground  
4-5 bay leaves  
1 tbsp ginger paste  
1 tbsp garlic paste  
1 tbsp oregano  
½ cup hot water

#### Method

Wash and clean off excess fat from the lamb leg. Then, have the leg separated into 3 pieces at the joints. Preheat oven to 280° F. Place the lamb in a shallow metal oven roasting tray. Whisk together the olive oil, lemon juice, and spices. Pour the mixture over the lamb and rub the mixture all over the lamb properly.