



Tantalising Eid-ul-Azha WITH RADHUNI

At the break of dawn, every household in Bangladesh resembles almost the same on the day of Eid-ul-Azha. Some prepare to join the prayers, and some prepare the feasts that will be rolled out throughout the day.

After the prayers, the festive mood breaks out with the comforting hum of a busy kitchen as elders lovingly prepare festive dishes that define the day. The air is filled with the mouth-watering aroma of Bukhari rice, mezbani kalabhuna, and mutton curry — each pot a vessel of rich, spicy history.

Members of all ages in families gather, eyes twinkling with enchantment, around tables adorned with chicken roast and korma, their golden hues promising a feast of memories. Then, the desserts — creamy falooda and custard — are served, and each spoonful is a sweet testament to the joy of togetherness.

These dishes are more than just food: they celebrate family bonds, shared laughter, and stories told. This Eid, let the flavours of the home wrap around you like a warm embrace, making every bite a moment to cherish.

Here are the recipes that will make your Eid colourful and tasty!

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.

Ingredients

1 kg Chashi Aromatic Chinigura Rice

1 kg chicken
4 tbsp Radhuni Ghee
½ cup sliced onions
5 green chillies
3 carrots, julienned
1 tbsp crushed garlic
2 tbsp tomato paste
2 tbsp Ruchi Tomato ketchup
4 cardamoms
4 cloves
2 sticks of cinnamon
2 dry lemons
4 bay leaves
Salt, to taste

For the masala —

1 tsp whole peppercorns
4 cardamom pods
1 tsp cumin seeds
4 cloves
3 small pieces of cinnamon

For the grill —

1 tbsp Radhuni ghee
3 tbsp raisins
3 tbsp blanched, sliced almonds
1 tbsp fried onions

2 tbsp Radhuni Sunflower oil

Method

Wash and soak the Chashi Aromatic Chinigura Rice in enough water. Wash the chicken and drain water, keep aside. Blend all the masala and make a powder. Heat Radhuni 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, Ruchi tomato ketchup, Bukhari masala, dry lemon, salt, and cook for another 10 minutes. The chicken will release water, so you do not 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.

