

# *Everyday Bangladeshi Dishes*

## **EGGPLANT WITH COCONUT MILK**

### **Ingredients:**

- Eggplant
- Salt according to your taste
- Turmeric and chili a pinch
- Cardamom
- Roasted ground cumin
- 3 green chili
- Oil (olive, canola)
- Shallot
- Pinch of brown sugar
- Can of coconut milk
- Little piece of tamarind

### **Steps:**

- 1) Slice the eggplant less than one inch size.
- 2) Add salt, pinch of chili and turmeric on both sides and keep those for 10 mins.
- 3) Put oil in a fry pan and fry both sides of eggplant until it is brownish color.
- 4) Fry shallot in a frying pan until it is a nice golden brown color.
- 5) Add ground roasted cumin, ginger, cardamom and fry for a few mins.
- 6) Then add coconut milk and boil it.
- 7) Then add all fried eggplant and cook for a few mins. Add green chili on top of it and the tamarind soaked water.

## **CHANA DAL WITH EGG**

### **Ingredients:**

- 1 lb chana dal
- 1 big onion
- 1 garlic
- 2 tsp cumin
- Ginger garlic paste
- 4 bay leaf
- 1 tsp whole black pepper
- Biryani masala

- 10 cardamom pods
- 10 green chili
- 1 dozen eggs
- 2 sliced tomato and 1 bunch of cilantro

### **Steps:**

- 1) Soak the chana dal overnight which will help make it tender quickly during the cooking process.
- 2) Add double amount of water and boil the chana dal until each half of it gets tender.
- 3) Boil the eggs until it gets hard boil. Peel the eggs and lightly score with a knife.
- 4) Add a little salt, turmeric, and chili to the eggs and fry in hot oil until they become dark brown.
- 5) Fry chopped onion in oil. When it gets golden brown, add cumin, ginger garlic paste, cardamom and sliced tomato. Fry for couple of mins and add the tender chana dal.
- 6) Add bay leaf and cardamom. Then add ground roasted cumin and ready pack biryani masala. Boil for 5 mins and add all eggs on it.
- 7) After boiling, take out all eggs and slice each one in half.
- 8) Pour all chana dal in a wide bowl and top it with the sliced eggs. Garnish with chopped cilantro.

## **RICE WITH GHEE AND SAFFRON**

### **Ingredients:**

- 1 lb basmati rice
- 4 tsp ghee
- 1 lime
- 6 green chili
- A pinch of saffron
- 1 liter of water

### **Steps:**

- 1) Boil water and add rice.
- 2) When it gets tender add pinch of salt.
- 3) Add saffron in a separate small bowl and allow it to release color.
- 4) Add ghee, 1 tsp lime juice, and saffron colored water on top of the rice.