

Karachi (Pakistan) Cooking

October 11 2010, 3-5pm

With Saamia Noorali



Chicken Karachi

Ingredients (For a party of 6-8)

- 4 pounds of chicken
- 2 inches of fresh ginger, peel and cut into thin stripes
- 2 long Anaheim peppers
- 12-15 tomatoes cut into 8 pieces each
- 2 Tb crushed coriander
- 2 Tb paprika
- 2 Tb crushed peppers
- Salt to taste

Preparation

- 1- In $\frac{1}{2}$ cup of oil, fry thinly sliced garlic and Anaheim peppers over medium heat
- 2- Once the garlic crisps, add the tomatoes, but do not mix.
- 3- Once the tomatoes have lost all their water, add the chicken and stir once.
- 4- Once the chicken has lost its water, add the crushed coriander, paprika, crushed peppers and salt and mix. You can add more spices to your liking.

Voila! All you need is a side of naan and raita.



Raita

Ingredients

2 cups liquid plain yogurt
2 fresh scallions chopped
1-2 green chilies
1 thumb-sized ginger root pureed
1 garlic clove pureed
1 cucumber coarsely grated
1 lemon
Salt
Cumin seed in powdered form
Black pepper/salt

Preparation

- 1- Peel the cucumber and remove the seeds.
- 2- Coarsely grate the cucumber and add it to the yogurt.
- 3- Add pureed ginger/garlic, chopped scallions and chilies, fresh lemon juice, cumin seed powder, black pepper and salt and mix.



Chapli Kebab

Ingredients

- Minced Meat (3 pounds)
- 2 Tomatoes, cut in thin round slices
- 3 Onions, finely chopped
- 3-4 green chilies, finely chopped
- 6 Tb of Ginger/garlic puree
- 2 Eggs, whisked
- Shan Chappli Kabab mix

Preparation

- 1- Add Shan Chappli Kabab Mix, onions, green chilies, ginger/garlic puree, and eggs to the minced meat.
- 2- With wet hands make thin flat round Kababs.
- 3- Add a slice of tomato to one side of the kabab and fry until brown on the sides.
- 4- Flip the kebabs and cook for another 3-4 minutes.