**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.