

In the Kitchen

Creations By Anita Singh

Chicken in Green Masala

Preparation time: 45 minutes Cooking time: 25 to 30 minutes Serves: 6 to 8

INGREDIENTS

- 2 lbs chicken cut into medium pieces
- ¼ cup oil
- 1 tbsp ginger garlic paste
- 2 green cardamoms
- 1 inch cinnamon stick
- 2 cloves
- 1 bay leaf
- 1 tsp Shah zeera
- 1 small piece of mace
- 1 small bunch of fresh mint leaves
- ½ cup coriander leaves
- 4 green chillies
- 1 cup thick yogurt
- 1 ½ tsp salt
- 1 tsp turmeric powder
- 1 tsp garam masala

Sauté the following dry ingredients:

- ½ cashew nuts
- 2 tbsp coriander seeds
- 3 tbsp sesame seeds
- 1 tsp cumin seeds
- 1 medium onion sliced

METHOD

1. Grind the dry sautéed items along with mint leaves, coriander leaves, green chillies, salt, turmeric powder, garam masala powder and ginger garlic paste along with yogurt into a thin paste.
2. Marinate the chicken with the above paste for 1 hour.
3. Heat oil in a heavy bottom pan, and add cardamom, cloves, cinnamon, bay leaf, mace and when

it splutters, add the marinated chicken and let it cook on medium heat.

4. Mix from time to time until the chicken is cooked.

5. If needed, add water to make the gravy thin and adjust the salt accordingly.

Serve hot.

To submit your recipe along with original picture, write to info@citymasala.com.



CityMasala Book Club

BOOK REVIEW By: Sheniz Janmohamed

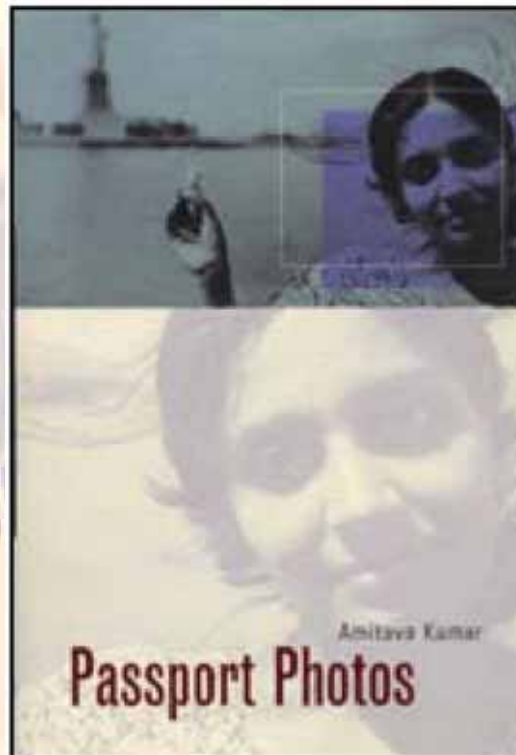


Passport Photos By: Amitaya Kumar

Amitava Kumar's *Passport Photos* is a multi-genre exploration of the immigrant journey, the perceptions and representations of South Asians in Western media, the problematic, and often overlooked aspects of identity politics.

The book is divided into chapters, "Language" "Photograph" "Name" "Place of Birth" "Date of Birth" "Profession" "Nationality" "Sex" and "Identifying Marks". Each of these chapters mimics a section on the form to fill out a passport. They are used as a means to define a person, to pinpoint his/her eligibility to enter a country, to belong. Kumar goes through each section to prove that the effect is in fact the opposite.

Kumar is able to synthesize the poetics, politics, humor and culture in a cohesive, yet nuanced way. He speaks of the misconceptions Westerners have about South Asians, and addresses the incorrect use of various terms. One of the most enlightening (and amusing) discussions in the book revolves around 'curry'. Yes, that's right. "Whenever Indian food is mentioned" writes Shashi Tharoor, "the non-Indian says with a knowing nod, 'Ah yes curry!' Unfortunately,



though, there is no such dish.' "

Tharoor goes on to say that "Curry, essentially, is 'any dish with gravy' and, of course, there are countless dishes like that in every major style of Indian cuisine."

Passport Photos is a miscellany of sorts - but instead of allowing the pieces to sit on their own as separate thoughts, Kumar engages them, and weaves them into his discussion.

His expositions are accompanied by photos, excerpts, lyrics and poems, which makes the read even more enjoyable. He also includes transcripts of his conversations with various people, and revealing statistics. The conclusion of the book ends with a beautiful poem, sarcastic, political and rich with imagery, "I have lost India./You have lost Pakistan./We are now citizens of General Electric./In this country, there are no new words for exile./And if you have nothing to sell, /you have nothing to say/that this, or that, is indeed you."

If you're interested in cultural politics and how the media has infiltrated and capitalized on our identity, this book is a necessity. It also happens to be incredibly entertaining!

Purchase this book on www.amazon.com.