



In the Kitchen

Creations by Anita Singh MASALEDAR CHICKEN

INGREDIENTS

- 3/4 kg Chicken medium pieces with bones

Roast and grind to paste the following ingredients and mix with yogurt.

- 4 tbsp sesame seeds
- 3 tbsp coconut shredded
- 1 tsp jeera
- 1 tbsp dhania (coriander) seeds
- 2 red chillies
- ½ tsp haldi

Note: Mix this with 1 cup yogurt.

OTHER INGREDIENTS

- 1 medium size onion. Grind it along with one bay leaf and 2 small cardamoms.
- 2 tbsp tomato paste or 2 medium sized tomatoes cut into small pieces.
- 1 tbsp ginger garlic paste

- 1 bay leaf
- 1 big cardamom
- 6 to 7 black pepper corns
- 1 inch cinnamon stick
- Salt according to taste
- 1 tsp red chilly powder
- 1 tsp jeera powder
- 1 tsp garam masala powder
- 4 to 5 tbsp oil
- 1 to 2 cups of water

METHOD

1. Heat oil in a heavy bottom pan and add the whole garam masala (bay leaf, pepper corns, cinnamon stick, big cardamom).
2. When the garam masala starts to splutter, add the onion paste and cook until slightly brown.
3. Add the ginger garlic paste, and sauté for some time.
4. Add the chicken pieces and keep frying till the chicken turns half brown.



5. Add salt, jeera powder, dhania powder, chilly powder and haldi powder.
6. Add the tomato paste and mix well along with ½ cup water and let it cook for 3 to 4 minutes.
7. Now add the yogurt masala and mix well.
8. Cook until the chicken is tender.
9. If you wish, you can add some water and garam masala powder.
10. Garnish with chopped coriander leaves and grated garlic.

Enjoy with rice or chapatis.



CityMasala Book Club

BOOK REVIEW

A Slice of Life By: *Shaun Mehta*

By: **Sheniz Janmohamed**

Shaun Mehta's A Slice of Life is a touching collection of carefully crafted, plot-driven stories. The collection is neatly divided into six sections, each containing two stories: *Innocence & Ignorance*, *Love & Perseverance*, *Apathy & Cynicism*, *Identity & Purpose*, *Courage & Fear*, and *Faith & Hope*.

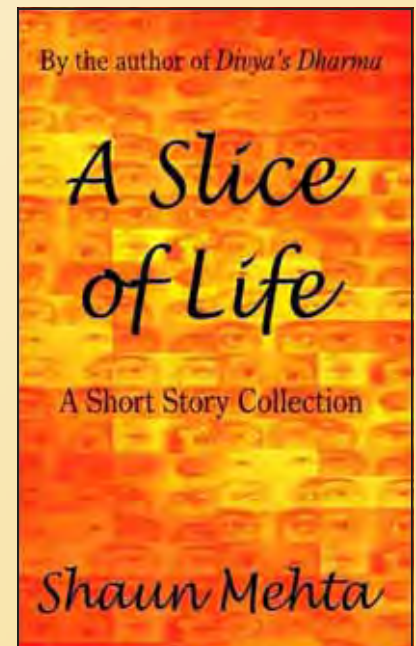
Many honest short story writers will tell you that the end of a story is the most difficult and challenging to write. In lieu of this fact, *Mehta* has achieved a remarkable feat. Every short story ends with a believable twist, leaving the reader in shock and awe of *Mehta's* literary ability to turn a story, quite literally, on its head.

The first story in *A Slice of Life* is *Amal*, a charming tale of an autorickshaw wallah who remains true to his values despite verbal abuse from one of his passengers. The story caught the eye of *Mehta's* brother, *Richie Mehta*, a respected young film director. *Richie Mehta* and *Shaun Mehta* converted the piece into a screenplay, and the full feature film will be released within the next year. With a strong plot and an endearing protagonist, the film is sure to be as

intriguing as the short story.

Another notable element of *Mehta's* stories is the utilization of effective dialogue and action. The beautiful description is kept to a minimum, forcing the story to move forward without being mired in unnecessary metaphors. The thrust of the collection lies in *Mehta's* illustration of human behavior - documenting emotions ranging from regret to unexplainable love. The stories provide insight into a world of characters that can just as easily exist in reality. *Mehta* is unafraid to use language that mimics the personalities of his characters, which adds to the authenticity of the situations he places them in.

My Legacy is an unabashed example of the complex relationship between children and parents. The narrative voice is of a father who is suffering from a terminal illness and faces the ingratitude of his children. *Mehta* hints at the subtle difference between obligation out of love and obligation out of necessity, "*Robert is the only one of my sons who spends any considerable amount of time with me. But I feel no gratitude. I know his actions are motivated by his own*



selfish reasons."

A Slice of Life is a fascinating study in human interaction, riddled with stunning imagery and valuable insights.

Buy this book at www.amazon.com