

Nellie's Cauliflower and Eggplant Pakora

by Jahanara Hasan

INGREDIENTS:

2 cups chana dal flour (Beson) also known as gram flour, available in South Asian groceries, and some regular groceries also carry this.

One half cauliflower head separated into individual florets

One medium sized eggplant sliced quarter inch thick

1 teaspoon baking powder

Half teaspoon salt

Half teaspoon cumin powder

Half teaspoon red chili powder or cayenne pepper

1 teaspoon turmeric powder

2 cups water

One and a half cups canola or vegetable cooking oil (not olive oil)

METHOD: In a medium size bowl put chana dal flour, salt, baking powder, turmeric powder, cumin powder, and chili powder. Mix well with a fork and add two cups of water. Mix very well to make smooth batter. Heat oil in a medium wok or small deep pan. When oil is heated put each individual batter dipped florets in the oil. (Take each cauliflower floret individually and dip in the batter.) You can fry four or five florets at a time in medium heat until they look golden. Set aside on a plate with paper towel. Dip the eggplant slices the same batter and fry in the same oil. Serve hot.

Rumana's Baklava

by Rumana Kazmi

INGREDIENTS:

1 package phyllo dough (16 oz; cover after removing from packet because it hardens quickly)

One and half sticks of unsalted butter

One and a half cups of granulated sugar

Two and a half cups of walnuts, chopped small

3/4 cup of water

1" stick of cinnamon

Pinch of cinnamon powder

1/4 teaspoon of rose water

UTENSILS:

metal cookie sheet or baking tray 9 x 13 inches or larger

2 sauce pans for making syrup and melting butter

Brush

Sharp knife

METHOD: Add sugar, water and cinnamon stick to sauce pan and boil and keep warm. Mix nuts, cinnamon powder and half teaspoon of sugar and keep aside. Melt butter and keep aside.

Preheat oven to 350 degrees F. Brush small amount of butter on baking tray/cookie sheet. Spread half the phyllo on tray. Spread the nut mixture on the phyllo and cover with other half of phyllo. Cut through phyllo to make squares diamonds or rectangles as desired. Spread warm melted butter over the phyllo. Place in center of oven and cook until golden brown (25-30 mins). The timing depends on your oven, so check in 25 minutes. When appears to be done remove and immediately pour sugar syrup over. Cool uncovered. Serve on baking tray or as individual pieces or in cup cake holders.