

C H R I S T M A S 2 0 2 2



# *The* *Christmas* *Table*

A RECIPE COLLECTION FROM  
THE GLOBAL FELLOWSHIP  
OF EVERY HOME FOR CHRIST



# ***Merry Christmas!***

This is a collection of recipes from the global Every Home for Christ fellowship. Every Home leaders and team members from around the world shared their traditional holiday recipes with us, including some stories and memories to go with them!

Many of these recipes are unusual. You might find unfamiliar ingredients. You'll probably have to search the internet for measurement conversions or more specific directions. These are family recipes, and we're sharing them just as they were shared with us. We hope you enjoy reading them, imagining the flavors of different nations and peoples, and trying something new.

May these recipes be reminders of the beautiful diversity of the global body of Christ. Our traditions and meals are different, yet we all sit at the table of Jesus. We are nourished by his love and sustained by his goodness. Every tribe and tongue belongs at the table. May you taste his presence as you cook, eat, and gather this Christmas season.

***Happy holidays,  
and happy global cooking!***

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## Cyprus

This recipe comes from the Every Home team in Cyprus—a celebratory meal shared around various holidays. A team member named Despo shared this:

In Cyprus, the night before Easter Sunday resurrection, all Greek people—Orthodox and atheists alike—attend the Orthodox service on Saturday evening to receive the holy light of God. In the Orthodox tradition, this holy light specifically comes from the Greek Orthodox priest of Israel. He goes into a room alone and prays. He has no lighter or matches. The light from God comes upon him, and he goes out of the room, outside, to light the people’s candles so they can take the light home with them. They say this flame lights all Greek Orthodox churches around the world. It’s an old, traditional story that continues to this day. After the evening church service, immediate and extended family and friends gather together in their grandparents’ home to eat avgolemono soup and prepare their hearts to celebrate Jesus’s resurrection the next day.

# Avgolemono Soup

Egg Lemon Chicken Soup – Cyprus

## INGREDIENTS

- 6 bone-in, skin-on chicken thighs, cooked and shredded
- 8 cups cold water
- 1 large onion, quartered
- 2 tbsp whole black peppercorns
- 1 tbsp sea salt
- $\frac{3}{4}$  cup dry orzo
- 4 large eggs
- 6 tbsp freshly squeezed lemon juice



## SERVING

- 1 whole lemon—thinly sliced
- fresh ground black pepper—to taste
- freshly chopped dill—to taste

In a large pot, heat the olive oil on medium-high. Add the onions and sauté briefly until tender. Add the chicken stock and bring to a low boil. Add orzo to stock and cook until just tender, about 13 minutes. Lower heat to a simmer.

In a bowl, combine eggs with  $\frac{1}{4}$  cup lemon juice and beat until lightly foamy. While whisking constantly, ladle  $\frac{1}{2}$  cup of the hot broth into the eggs. Ladle in three or four more  $\frac{1}{2}$  cup additions of the hot broth while whisking, then whisk the egg-broth mixture back into the broth in the pot. Season with salt and pepper.

Cook over low heat, whisking and scraping the sides constantly, until thickened. If desired, whisk in remaining lemon juice until your desired level of lemon flavor is reached.

Add chicken meat, then ladle into bowls. Garnish with lemon and dill, and serve.



## **Ireland**

LJ Watt, a leader for Every Home's ministry in Ireland, shared this recipe. LJ said:

Although I am biased, I think Ireland has some great traditional recipes! Irish soda farl—YUM! I remember, as a child, sitting around the table with my mum and brother on a Sunday evening having toasted soda farls with butter, jam, and a slice of cheddar cheese—don't knock it until you try it! The first references to Irish soda farl date from the mid-1800s when it was adopted by Irish mothers looking for a cheap and easy way to feed their (often large) families. The griddled soda farl would have traditionally been cooked over an open fire; however, the hob is our way of cooking soda farls today!

# Irish Soda Farl

## Pan-Fried Flat Bread — Ireland

### INGREDIENTS

- 8 oz all purpose flour
- 1/2 tsp baking soda
- 1/2 tsp salt
- Buttermilk

Combine flour, baking soda, and salt in a mixing bowl. Then add buttermilk, starting with a large splash. Add buttermilk until the dough is of a thick, workable consistency. It should be like very thick bread dough, not at all runny like pancake mix.



Meanwhile, warm your flat frying pan in preparation. Dust the frying pan with a little dry flour to prevent the farl mix from sticking to the pan.

Turn the dough out onto a floured board, knead lightly to form a round shape, then flatten it lightly with a rolling pin. Cut the dough into four or eight wedges and cook them on the frying pan, a few wedges at a time. It should take around five to ten minutes for each side, depending on how hot your frying pan is.

When the underside has formed a firm skin, turn the wedge over and reduce the heat, if necessary, as the bread cooks on its second side. After a few minutes cooking on the second side, check if the farl is cooked through using a toothpick. Keep cooking until the toothpick comes out clean. You don't want soft undercooked dough in the center of your farl!

Let the farls cool slightly on a wire rack.

For the absolute best results, serve warm with butter, jam, and cheese.

# Czechia

This recipe comes from the Every Home team in Czechia. Elizabeth Špičák, a team member in the Every Home Czechia ministry office, shared this story with her recipe:

When I think of Christmas, I think of the smell of pine needles and freshly baked cookies. The smell of cookies, in particular, holds many memories for me.

When I was little, my father was very ill. He was ill as long as I can remember. He died when I was around the age of twelve, so my mom was always on her own for everything. After my dad's death, it got even worse for her. Money was scarce. Mom worked multiple jobs to support my two older brothers and me. So Christmas definitely didn't mean presents under the tree for us. Still, my mom was able to create a wonderful atmosphere full of laughter and joy. And these moments are associated with baking Christmas cookies.

Mom bought butter, which was quite expensive for us, and then the four of us crammed into our tiny kitchen. There was not much space—we were crammed together like sardines—but that had its charm. We prepared the dough together, everyone added something to the bowl, and sometimes things that didn't belong got in there. But Mom never got angry with us for that.

Every year we baked two kinds of cookies: butter cookies glued with jam, and Christmas rolls. We didn't have enough money for anything other than that.

Depending on what we were making, everyone got their own task. One rolled the dough, another shaped it, and another transferred the shapes to the baking sheet. Mom was always the one who put them in the oven and took them out.

Of course, the tasks changed with each baking sheet of cookies, so each of us showed off who could make the weirdest shapes. That's why we liked baking Christmas rolls the most. One of us would make a roll that resembled the roofs of houses. Another would make one as big as a croissant, and another would make something that looked like a motorbike.

And why did we actually do it? Because mom always hid her pretty little rounded rolls, perfectly sized, for Christmas

Day. We were supposed to hide our creations too, but mostly they ended up in the mouths of their creators. “But mom, look how ugly it is. It would be a shame to hide it! I’d rather eat it without anyone else seeing it.” And the roll was already in the mouth.

Of course, we should have been scolded, but it was so much fun that it was impossible. We laughed until tears filled our eyes. We laughed when we guessed what the shape should be and then again at the “inconspicuous” loss of the rolls in our mouths.

There was no other way.

Many, many years later, with three children of my own, the tradition continues. Sometimes we start baking at the beginning of November because the sweets are constantly being lost. In order to have anything left for Christmas day, we have to bake new ones.

My kids, like me and my siblings at their age, love to bake Christmas treats. My three-year-old likes baking gingerbread the most. He uses molds in the shapes of cars, motorcycles, and dinosaurs. But who needs beautiful, Christmas-themed cookies? The point is to make it good and fun. And baking is definitely fun in our family.

I thank God that it is not a big problem for us to buy butter and bake as many kinds of sweets as my children like.

But still, my most favorite sweets are Christmas rolls. They’re not the most amazing cookie, and they don’t really impress anyone with their looks. But nothing compares to this taste for me.

To me, Christmas rolls are a beautiful parable about Jesus. Even when he came to this world, he did not dazzle anyone with his appearance. But whoever tasted of his presence wanted nothing else. It’s the same today. Those who taste life in him want nothing else.

Christmas is a time of thankfulness. Everything is a gift from God.

So I am sharing with you my completely ordinary recipe for completely ordinary-looking Christmas rolls, which—for me—taste extraordinary.

Blessed Advent,  
Elizabeth Špičák

# Christmas Rolls

## Christmas Cookies – Czechia

### INGREDIENTS

- 200 g flour
- 120 g butter at room temperature
- 80 g ground walnuts
- 80 g powdered sugar



In a large bowl, mix everything using an electric mixer fitted with a paddle on medium-high speed for about 5 minutes.

Wrap the dough and let it rest in the fridge for at least one hour. You can also prepare the dough the day before baking.

Then roll the dough into a thin roll, as thick as your little finger. Cut it into pieces of the same length, approximately 4-5 centimeters.

Gently bend the thin rolls into the shape of a small bananas, then transfer it to a greased baking sheet. Preheat the oven to 200 celsius and bake for 10 minutes or until the ends of the rolls are lightly golden.

After baking. Leave the rolls for one minute to rest on the baking sheet. Roll them in powdered sugar while they are still warm.

# Kutia

## Wheat Pudding – Ukraine

Every Home's ministry director for Ukraine shares the following recipe, saying, "This is what my grandmother used to make, and many people still make this dish."

### INGREDIENTS

- 1 cup wheat
- 4 glasses of water
- 50 g butter
- 2-3 tbsp honey
- 2 tbsp poppy seeds
- 1 handful walnuts
- 100 g dried apricots
- 1 handful raisins
- 1 lemon (zest and juice)
- 1 cm ginger root



Put wheat into a bowl and pour in 4 cups of water. Let it sit overnight. In the morning, drain the water. Add 4 cups of fresh water to wheat and let it simmer over low heat for 30-60 minutes until tender. If after the wheat is fully cooked, there is some water left, it must be drained. Add 50 g of butter to warm porridge, so the taste of wheat is more saturated.

Cut dried apricots into small cubes. (If you have very hard, dried apricots, you can pre-steam them in boiling water for 5 minutes.) Add diced, dried apricots and a handful of raisins to the porridge. Then add poppy seeds and ginger root, grated on a fine grater. Add a handful of chopped walnuts, and stir the porridge so that all the ingredients are evenly distributed. Wash the lemon well and let it dry. Grate the lemon on a fine grater. Add 2-3 tbsp of lemon zest to kutia. Add 1-2 tbsp of lemon juice and mix well again. Leave the kutia in the refrigerator for at least 2 hours to infuse before serving.

# Sukana Pie with Meat

## Twirled Meat Pie — Macedonia

### PASTRY\*

- 1 kg white flour
- 5 dl lukewarm water (2 ⅓ c)
- 1 cube of fresh yeast
- 1 tsp of salt
- 1 tsp of sugar
- Oil (or lard)

### FILLING

- 1 kg minced meat (mixed pork and veal)
- 3 bulbs of onion
- 2 tsps of mixed dry vegetables
- Ground black pepper
- 1 dl oil (a little less than ½ c)

### FILLING:

Sauté the onion, mixed dry vegetables, and salt to taste in a pan with preheated oil. When it takes on a glassy appearance, add the meat and continue sautéing. When the meat turns a golden brown color, the filling is ready. Remove it from the hotplate and sprinkle it with black pepper.



### DOUGH:

Put the yeast in a bowl full of lukewarm water, sugar, and 2-3 tbsp of flour, and let it melt. Let it proof and develop bubbles on the surface. Once proofed, pour it in a kneading bowl and add the flour and remaining water. Knead well until it becomes smooth. Then let the dough stay on a surface at a mild temperature to rise. When the dough doubles its size, again knead well, and form 10 balls. Use a rolling pin to roll a layer from each ball of a size bigger than the one of the pan. Sprinkle the rolled layer with oil and put it in a baking pan. Leave the spare part of the layers to hang down from the pan, and use it to make a twirl round the surface of the pan. Repeat the process with the second layer. All layers, apart from the first one, are the same size as the baking pan. Spread ⅓ of the filling evenly over the third layer. The process is the same with the remaining layers, so that every third layer is spread with part of the filling. Once you cover the ninth layer with the filling, sprinkle it with oil, and roll the tenth layer. It should be the thinnest and largest of all layers. Spread it over the whole surface of the pie and wrinkle it to make tucks. Use the first layer to form the pie crust along the edge of the circular pan. Bake in a preheated oven at 250°C and, once it starts to change color, decrease the temperature to 180°C. Bake for another 30 minutes, then remove it from the oven. Serve instantly with sour milk or homemade buttermilk.

\*Alternatively, try this recipe using a package of premade Phyllo dough.

# Grilážky

## Walnut Wafers – Slovakia

### INGREDIENTS:

- 250 g granulated sugar
- 200 g butter
- 250 g walnuts
- 1 can sweet condensed milk (390/400g)
- Cake wafers



Chop the walnuts and dry roast them for a short while (this step is not necessary, but it will intensify their aroma and taste).

Put the granulated sugar in a saucepan and let it caramelize over a low heat. Then, gradually mix in the butter into the caramel. Next, mix in the chopped walnuts. Finally, add the condensed milk. Mix everything together well and set aside.

Coat the cake wafer with the prepared mixture and cover it with another wafer. Repeat until you have used the entire mixture.

Put it into a refrigerator so that the filling stiffens up. After that, put some weight on the coated wafers (e.g. empty pan/book... something moderately heavy so it does not squeeze out the filling but doesn't allow the wafers and filling to separate) and let it sit in the refrigerator until the next day.

Cut wafers into the desired shape (usually rectangles/triangles). Some people dip half of the wafers in melted chocolate. Let the chocolate harden before serving.

# Kapustnica

## Sour Cabbage Soup – Slovakia

### INGREDIENTS:

- 1 tbsp lard
- 200 g smoked sausage
- 2 onions
- 4 bay leaves
- Whole black pepper
- Allspice
- 300 g pork shoulder
- 4 cloves of garlic
- Ground sweet pepper
- 800 g sauerkraut/sour cabbage
- Salt
- 2 l hot water
- 200 g smoked pork knee
- 1 handful prunes
- 1 handful dried mushrooms



Melt the lard in a deep pot. Gradually add sausage and sliced onions, bay leaves, whole black pepper and allspice. Add the diced pork shoulder and finely chopped garlic to the golden-fried onions and fry until the meat is browned. Then sprinkle sweet paprika, mix and fry briefly.

Add sauerkraut and salt, and cover with hot water. Add the pork knee, prunes, and chopped mushrooms the pot. Stir and cook on low heat under the lid for approximately 2 hours. Remove the smoked meat from the cooked cabbage, cut it into smaller pieces, and put it back in the pot.

Serve soup hot with fresh bread.





## Uruguay

The following three recipes come from Silvana Piccirillo, Every Home's ministry director for Uruguay. Silvana shares:

These are the recipes I make in my kitchen—the ones that do not fail! Christmas is a beautiful time to share with family. In Uruguay it is summertime, around 25 to 28 degrees Celsius. It is customary to prepare Christmas dinner in the backyard of a relative's house, and everyone will gather there. It is decorated with Christmas lights, and everyone usually wears Santa hats. The tree is inside the house.

When 12 o'clock arrives, everyone greets each other and goes out to the sidewalk to see the fireworks that neighbors and children launch in front of the house. This tradition is maintained for the arrival of the new year.

After the fireworks, everyone returns inside to eat the Christmas meal: sweet bread, English pudding, and nougat.

After this, the young people go to parties with their friends—dance parties or parties by the sea, in what is known as “la Rambla.” Adults remember old times, drinks in hand, and return with leftover food that will be lunch on December 25. In Uruguay it is said that no one cooks on the 25th of December! You eat only what's leftover

from the 24th. The 25th is known as “the day of the requche” for this reason.

I remember a typical Christmas at home: my father and grandfather went to buy a lamb from the neighbor, which they had ordered in November. My uncle lit the fire of the grill where the lamb was going to be roasted. My grandfather prepared the “adobo” that would be put on the lamb: garlic, onion, a touch of wine, marinade, and something else that he never told us.

My grandmother, along with my aunts and mom, organized the salads. My Aunt Ana always brought pizza that she cooked on the wood fire. Before the main course, the picadas were prepared: pizza topped with onion, egg, hearts of palm, pineapple (for the bravest), and a lot of cheese. Added to that were bell peppers, mushrooms in vinegar (Grandma made those), sandwiches, and chicken rolls.

Once the lamb was ready, the table was prepared and we all got ready to eat. My father prayed. He made us sing “Silent Night” and said a few words referring to the biblical text. There were more than 20 of us around the table, with my grandparents sitting at the head of the table. They would look at us and, in a mixture of Spanish and Italian, say to each other, “We did all this.” The dogs ate bones, and we cousins ran and fought.

The day ended with ice cream and sweet bread. At this point, no one could eat anymore. Everyone helped wash the dishes and dry everything that was used. The whole family went home with their Tupperware full of food for the next day!

# Pollo Arrollado

## Rolled Stuffed Chicken – Uruguay

### INGREDIENTS

- 1 chicken breast
- 1 carrot, grated
- 4 boiled eggs
- 1 red bell pepper, sliced
- 3 slices of cooked ham
- sliced cheese
- sliced olives (optional)
- Black pepper
- Salt



Remove the skin from the breasts, if they have any, and bone it very patiently, opening it with a sharp knife, trying to keep it as whole as possible. Place the chicken breast on a piece of plastic wrap. Spice with salt and pepper.

Place the slices of cooked ham, top with the grated carrot, bell peppers, cheese, olives, and finally the boiled eggs at one end. Roll up with the help of plastic wrap. Tie the wrap with yarn to keep the shape.

Place the chicken roll on a greased pan and cook in a hot oven for about an hour, moving it so that it browns everywhere. Cover the pan with aluminum foil so it doesn't dry out. When ready, remove from oven and let cool. Ideally, leave it in the fridge overnight. Cut into thick slices and serve.

# Ensalada Rusa

## Russian Salad – Uruguay

### INGREDIENTS

- 3 medium potatoes
- 1 ½ carrot
- 1 cup of frozen peas
- ½ cup mayonnaise

Peel and cut the potato into cubes approximately one centimeter by one centimeter. Peel and cut the carrot into cubes half the size of the potato. Place the potatoes and carrots in a large pot with a lot of water (just as it comes out of the faucet). Add salt and bring to a boil until the potato is cooked. To measure this, you can pierce a potato with a knife. If the potato falls off the knife without disintegrating, it is ready!



If using frozen peas, add them to the pot and cook for a minute or so. Remove from heat and drain. Let cool for a few minutes and, when it is still warm, add the mayonnaise. Stir everything to integrate, season, and serve warmed or chilled.

# Pan Dulce

## Sweet bread – Uruguay

### INGREDIENTS

- 200 g butter
- 1 cup sparkling mineral water
- 250 g sugar
- 800 g flour
- 4 eggs
- 2 cups candied fruit
- 50 g yeast
- 100 g raisins
- 1 tbsp orange blossom water
- 100 g walnuts
- 2 tbsp honey
- 1st essence sweet bread



Put in a blender: eggs, sugar, honey, butter, yeast, mineral water, 2 tbsp flour, orange blossom water and sweet bread essence.

Transfer it to a bowl and add the remaining flour until you get a dough of whipped consistency. Let rest for 30 minutes. Add all the candied fruit.

Put in molds filled up to 70 percent. Let rise for 1 more hour and bake at 170 degrees Celsius until pricked and the stick comes out dry.

# Budin Ingles

## English Pudding — Uruguay

### INGREDIENTS

- 200 g butter
- 200 g sugar
- 4 eggs
- 250 g flour
- 1 tbsp baking powder
- 200 g of nuts and fruit



Beat butter and sugar. Add the eggs, one at a time, and continue beating. Add flour in an enveloping form with the baking powder.

At the end, add previously floured nuts and fruit. Place the dough in molds and bake at 170 degrees celsius until when pricked it comes out dry.



## **Mexico**

This recipe is shared by Gloria Silva López, Every Home's ministry director for Mexico. Gloria says:

This recipe was made by my mother, who learned it from her ancestors. I was accustomed to eating this delicious dish only at Christmas, and my family continues this tradition. Every Christmas we gather with my brothers, sisters, and their families. When we gather, there are more than 50 people, so we make many different dishes. I gladly share this recipe with you, dear brothers and sisters of Every Home for Christ, hoping that if you prepare it, you will enjoy the delicious taste.

# Biscayan Cod

## Tomato Stewed Cod – Mexico

### INGREDIENTS

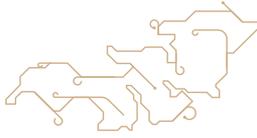
- Peeled and chopped almonds (quantity to taste)
- Pine nuts (quantity to taste)
- 4 garlic cloves, chopped
- 2 ¼ pounds dried Norwegian cod
- 2 ¼ pounds cambray potatoes (little size)
- 2 ¼ pounds red tomato, roasted, smoothed
- 1 pound chopped white onion
- 6 pickled banana peppers (long, yellow peppers) (quantity to taste)
- 3 cups olive oil
- 1 cup pitted green olives
- ½ cup capers
- Salt and pepper to taste



To desalinate, leave the cod in fresh water for two days. Change the water every day. Clean and crumble the cod into slabs. Set them aside. Cook the potatoes and then slice them thin. Toast the almonds. Roast the tomatoes, liquefy, and strain. Slice the garlic and onion with olive oil in a saucepan.

Add the tomato smoothie. Add the olives and capers and let cook for 15 minutes. Add the banana peppers, the shredded cod, the boiled and sliced potatoes, the almonds, and the pine nuts. Boil for 20 more minutes, over low heat, rectifying the consistency. The broth should be dried. You can pour olive oil little by little, if necessary.

Remove from heat and let stand. Serve it with bread with mayonnaise (if you will).



## **Middle East**

The following recipe comes from Samuel Shah, Every Home's ministry director in a creative access nation in Middle East (names and locations are changed or withheld for security reasons). Samuel shares about this recipe:

Originally from Persia, and introduced in India by Mughal rulers, Biryani is a delight to eat and a challenge for chefs to prepare. Legend has it that Mumtaz once visited the royal army barracks, where she found the soldiers looking undernourished. She asked the royal kitchen to prepare a special dish that combined meat and rice to provide a balanced diet for the troops. The result was biryani.

In a perfect pot of biryani, every grain of rice is separate, yet infused with aromas of various spices and has meat or vegetables paired with it. Cooked in homes across the region on special occasions such as weddings and festivals, it is also on the menus of fancy restaurants and roadside eateries. The meat is placed between layers of fragrant long-grained basmati rice, cooked after sealing the vessel with dough, and then placed on the dum.

Biryani is an art, much more than a dish. It means celebration and evokes memories of childhood, of the fragrance of spices that would fill the house.

# Biryani

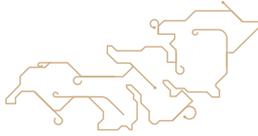
## Mixed rice dish

### INGREDIENTS

- Oil 1/2 Cup
- Onion sliced 3 medium
- Ginger garlic paste 1 tsp
- Chicken 1/2 kg
- Black peppercorns 8-9
- Star anise 1
- Cinnamon sticks 2
- Cloves 4-5
- Black cardamom 1
- Green cardamom 4
- Cumin seeds 1 tsp
- Red chili powder 1 1/2 tsp or to taste
- Turmeric powder 1/2 tsp
- Garam masala powder 1 tsp
- Cumin powder 1 tsp
- Coriander powder 1 tsp
- Salt 1 1/2 tsp or to taste
- Bay leaf 1
- Yogurt 3/4 cup
- Tomatoe cubes 3 medium
- Green chilies 4-5
- Plums 5-6
- Green coriander handful
- Mint leaves handful
- Lemon juice 2 tsp
- Rice Basmati Sella 1/2 kg (soaked and boiled with whole spices and salt)
- Potatoes boiled 2-3
- Onion fried
- Lemon juice 2 tsp
- Remaining cooked rice
- Water 1-2 tsp
- Yellow food color 1/2 tsp
- Onion fried
- Oil 1 tsp



In pot, add oil onion and fry until golden brown, take out half quantity of fried onion and set aside. In remaining fried onion, add ginger garlic paste and mix well. Add chicken and fry until chicken changes color. Add black peppercorns, star anise, cinnamon stick, cloves, black cardamom, green cardamom, cumin seeds, red chilli powder, turmeric powder, garam masala powder, cumin powder, coriander powder, salt, bay leaf and yogurt, mix well and cook for 4-5 minutes. Add tomatoes and mix well. Add green chilies, plums, green coriander, mint leaves and mix well. Cover and cook for 6-8 minutes. Take out half quantity of cooked chicken and gravy and set aside. Add lemon juice, cooked rice, boiled potatoes, remaining cooked chicken, fried onion, lemon juice, remaining cooked rice, water, yellow food color, fried onion and drizzle oil, cover and steam cook for 10 minutes.



## **Middle East**

The following recipe comes from Samuel Shah, Every Home’s ministry director in a creative access nation in Middle East (names and locations are changed or withheld for security reasons). Samuel shares of this recipe:

Gajar Ka Halwa was first introduced during the Mughal period in Punjab. The name originates from the Arabic word “halwa,” which means “sweet.” It is made from carrot (in Urdu: gajar), so it is known as Gajar Ka Halwa (meaning “pudding of carrot”). Gajar Ka Halwa tastes heavenly and has a blended aroma of milk, carrots, and dry fruits. You will love how the warm halwa melts in your mouth and blasts different flavors to satisfy your taste buds. Its amazing taste makes it one of the most popular desserts in our nation.

# Gajar Ka Halwa

## Carrot Dessert Pudding

### INGREDIENTS

- 1 kg carrots peeled
- 2 liters milk
- 2 cups sugar or to taste
- 1 cup ghee
- 4 to 5 green cardamom
- 250 g Khoya (evaporated milk solids)
- chopped pistachio for garnish



Peel the carrots and wash them. Chop the carrots in a chopper or shred them manually.

In a large, thick-bottomed pot, add milk and green cardamoms. Allow the milk to come to a boiling point.

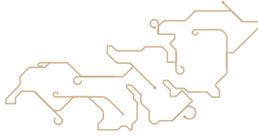
Add the carrots to the milk and let them cook on medium to low for around 30 to 40 minutes, stirring occasionally.

Once all the milk is reduced to at least 25 percent or even less, add sugar and ghee.

Stir the the Halwa occasionally and let it cook until all the milk is completely evaporated.

When you see a little ghee being separated at the bottom of the pot, turn off the flame and sprinkle some Khoya or evaporated milk solids on the halwa.

Garnish with chopped pistachios and serve.



## **Middle East**

The following recipe comes from Samuel Shah, Every Home's ministry director in a creative access nation in Middle East (names and locations are changed or withheld for security reasons). Samuel shares of this recipe:

Karahi is unique, and the distinguishing features are its tomato-like base and its fragrance, as well as the finishing cilantro, green chili peppers, and slivers of ginger. It was given the name "karahi" because of the pan that it was originally prepared in. This pan is heavy and resembles a wok, although it is a bit rounder and has a flatter base. Mutton karahi masala (sauce) gets much of its flavor from garlic, ginger, and red chilies. There are lots of warming spices in this dish, as well as chilies. But it doesn't have to be mouth-flaming hot.

# Mutton Karahi

## Lamb Curry

### INGREDIENTS

- ½ cup oil or ghee
- 500 g lamb or mutton, bone in preferably
- 600g tomatoes, finely chopped or pureed
- 1 bulb garlic, minced
- 1 thumb-sized chunk of ginger, minced
- 2 tsp salt, or to taste
- 2 tsp paprika or kashmiri red chilli powder
- 1 ½ tsp black pepper
- 1 tsp chilli flakes
- ½ tsp cumin powder
- ½ tsp coriander powder
- 1 tsp onion seeds (kalonji, optional)
- 2 green chillis, slit in half if you like your Karahi hot
- ½ bunch coriander, chopped
- Ginger cut into matchsticks, as much as desired



Heat your oil/ghee in a wok, cast iron skillet, or karahi. Add the lamb/mutton and fry on high, stirring constantly until all the meat has changed its color. Add the minced ginger and garlic and give this a quick fry, until the raw smell goes away. Don't allow the ginger and garlic to color too much. Add all the spices and 1 to 1 ½ cups of water for lamb and 2 ½ to 3 cups of water for mutton. Bring to a boil, then turn the heat down to low and put the lid on. Simmer for 1 hour for lamb and 2 hours for mutton. Keep checking during this time to ensure there is sufficient water and top with water if required. Once the simmer time is up, the meat should be 80 percent done and there shouldn't be much water in the pan. The pan will look quite oily (remember, you can remove the oil at the end if you want!). Turn the heat to high. Add the tomatoes. Let this cook on high, stirring constantly and scraping the bottom of the pan. The tomatoes will release A LOT of moisture. Keep stirring and just allow everything to concentrate. Once the gravy (masala) looks wet but almost done and the oil is beginning to come to the surface, add in the chopped coriander and green chili. Turn the heat to low and allow this to simmer without the lid on for 5 minutes. Garnish with additional chopped coriander and the matchstick-cut ginger.



## **Nigeria**

The following recipes come from Vivian Adadu, who serves as part of the team for Every Home's ministry in Nigeria. Vivian shares:

In Nigeria, the Christmas holiday is a special occasion to cook meals that are engaging, with rich nutrients, for family gatherings. They are foods that strengthen old relationships and forge new ones. The Christmas season is a special time of sharing and visiting loved ones. We are blessed with many dishes peculiar to our various tribes, but I want to share with you recipes that are universal to all tribes and regions in Nigeria.

# Pounded Yam

Pounded yam is a staple in many African homes, but it is not eaten alone, but rather combined with many delicious African soups. The major ingredient for this dish is the yam itself. The yam has a dark brown rough skin with off-white flesh. It can be boiled, roasted, or fried. I emphasize this because in multiple world regions, other unrelated root crops are also referred to as yam. For example, in the United States, the orange-fleshed sweet potatoes are often referred to as yams, and in Japan, konjac corms are often referred to as yams. However, all these are totally different from what we use here in Nigeria.



## TO COOK

Peel the yam and cut it into small cubes.



Wash or rinse about once or twice until you get clear water.

Boil until the yam becomes fork-tender.



Pound or blend with mortar and pestle or yam pounder until it forms into a dough-like consistency and completely smooth with no yam chunks left.

Cut and mold in sizes of your choice.



# Egusi Soup

## Ground Melon Seed Soup — Nigeria

### INGREDIENTS

- Melon seeds (2 cups)
  - Boneless chicken (1 pound), cut in bite-size pieces
  - Sliced onion (1 medium)
  - Maggi cubes (2 pieces)
  - Chile peppers (2 fresh)
  - Locust beans
  - Frozen spinach, thawed (340 g), or vegetable of choice
  - Palm oil (1/2 cup)
  - Dried fish or smoked mackerel
- Salt
  - Dried shrimp
  - Crayfish
  - Stock fish



Add grounded dry melon to a bowl, add about a cup of water and mix to form a paste, then set aside. Wash and chop

the spinach, drain in a colander, and set aside. Using a blender, puree the chile peppers and remaining onion. Place onion pepper mixture in a bowl and set aside.



Place a big pan on medium heat, add palm oil, and heat for about 3 minutes (do not bleach oil). Add the reserved

chopped onions and sauté until translucent. Add the egusi paste and fry for about 5 minutes on low heat. Add pepper mix, locust beans, and stir to combine. Bring to boil for 5 minutes.

## Egusi Soup (continued)



Remove the lid, and gently stir the soup. The egusi will be lumpy at this point. Use the back of a ladle to break the lumps into desired size/ texture. Add boneless chicken or desired protein, ground crayfish, stock fish, meat stock (if using), and stir to combine. Add maggi cubes. Taste and adjust accordingly. Add a pick of salt to the soup if needed.

Continue to cook for another 10 minutes, check at intervals and stir to avoid burning if need be.

Add shredded smoked mackerel and gently stir into the soup. Add chopped spinach or vegetable of choice. Stir to combine and cook for another 3 to 5 minutes. Take it off the heat, allow to cool for about 10 minutes before serving with pounded yam or any Nigerian dish of your choice.





## **Angola**

The following recipe was shared by Jacqueline Daniel, whose husband serves as Every Home's ministry director for Angola.

# Calulu

## Fish and Vegetable Stew – Angola

### INGREDIENTS

- Kimbumbu (tuna fish) filets, cut into large bite-sized pieces
- 1 onion, finely chopped
- 4 to 5 garlic cloves, minced
- 3 to 4 medium-sized tomatoes, diced
- 1 tbsp lemon juice
- 1 ginger, diced
- 1 cup eggplant, diced into cubes
- 9 pieces kiabo (okra), stems removed and chopped diagonally
- 3 bunches gimboa (you can substitute kale, sweet potato, spinach)
- 2 basil leaves
- Salt
- Pepper
- 1 cup water
- 1/4 cup palm oil
- 2 tbsp starch or flour (optional)



Before preparing the ingredients, place the fish in a bowl and season with garlic (3), salt, lemon juice, and basil on each

piece. Set aside to marinate for 20 to 30 minutes and prepare everything else.



In a pot, heat the palm oil on a medium-high. When ready, sauté the garlic and onions for a few minutes until tender.

## Calulu (continued)



Add the eggplant, tomato, (kiabo) okra, and basil leaf into the pot. Sauté until everything is nicely incorporated, for about 20 minutes



Add in the marinated fish with the other ingredients, like making stew or soup.



When it comes to a boil for a few minutes, add the gimboa or green leaves you have into the pot and give it a gentle stir to mix

everything. Then, add a cup of water (or you can also use vegetable broth) to the pot.

Once the green leaves are added, cover the pot, then lower the heat. Let the calulu cook for 15 to 20 minutes. After 15 to 20 minutes, lower the heat until the stew only simmers. Uncover the pot, then give it a stir. If you want a thicker consistency, add the starch or flour to the mixture. Mix it and cook the calulu again for another 5 minutes until the soup thickens. Turn off the heat, then serve the calulu on a plate or bowl. Serve it with funge (cassava pudding) then enjoy!



## **North Africa**

This recipe is from Thomas Mastour, Every Home's ministry director in a creative access nation in North Africa (names and locations are changed or withheld for security reasons).

# Mint Tea

## INGREDIENTS

- 7 fresh mint sprigs cut in half so they can fit in the teapot, and more for garnish
- 1 heaping tsp loose gunpowder tea
- 500 ml boiling water
- 3 tbsp caster sugar



For this recipe, you will need a teapot or a stovetop kettle. In a clean pot, pour the gunpowder tea and half a cup of the boiled water. Let the tea simmer for a minute and pour out the water in a separate cup. If using a stovetop kettle, strain the water to keep the tea leaves inside the pot. Set this cup aside as it contains the essence of the tea. Don't discard it.

Repeat the same process, pouring half a cup of the boiled water in the same teapot, but this time, swirl the teapot a couple of times to rinse the tea leaves. If using a stovetop kettle, strain the water to keep the tea leaves inside the pot. Pour out the water and discard it. Now, insert the fresh mint, sugar, and first cup of water you set aside earlier. Fill the teapot with the remaining boiled water and let gently simmer over medium-low heat until it comes to a boil. It's important to let the tea slowly come to a boil to enable the gunpowder tea and fresh mint to steep properly. If you use a teapot, you will see steam coming from the teapot when it's boiling. When it comes to a boil, carefully open the teapot and with a large spoon, stir the tea to make sure that the sugar is well dissolved.

Serve hot. If using a stovetop kettle, strain the tea to keep the tea leaves inside the pot when pouring into each glass. Place some fresh mint in each tea cup/glass to obtain a stronger fresh mint aroma and to decorate your tea cups/glasses (optional).



## **North Africa**

This recipe is from Thomas Mastour, Every Home's ministry director in a creative access nation in North Africa (names and locations are changed or withheld for security reasons).

# Krachel

## Aniseed and Sesame Seed Sweet Buns

### INGREDIENTS

- 2 tsp dry active yeast
- 60 gr caster sugar
- 300 gr flour
- 2 tbsp toasted sesame seeds and more for garnish
- 1 tsp aniseed
- ½ tsp salt
- 1 egg
- 80 to 120 ml warm milk
- 50 gr unsalted butter, melted
- 1 tbsp orange blossom water
- 1 egg yolk for brushing

Activate the dry yeast by adding ¼ tsp of sugar and a tablespoon of lukewarm water in a small bowl. Stir with a fork and leave for 5 to 10 minutes until foamy. In a large bowl,

mix all the dry ingredients: the remaining sugar, flour, toasted sesame seeds, aniseeds, and salt. Then add in the foamy yeast, 80 ml warm milk, butter, and orange blossom water. Combine all the ingredients together using your hand or a large spoon until you obtain a smooth and a sticky dough (see picture). If your dough is too dry, keep adding tbsp of milk progressively until you obtain a soft and lightly sticky dough. Flour a worktop and knead the dough for 10 to 15 minutes until smooth and elastic.

Transfer the dough back in a large oiled bowl, cover with cling film, and leave it to rest in a warm place for 1 hour to allow the dough to rise. Divide the dough in 8 small balls and place them on a baking sheet leaving at least 5 cm (2 inch) between each roll. Cover with cling film and let the dough rest for 20 minutes in a warm place. Preheat oven to 180 C (350 F). When ready to bake, brush the top with egg yolk and sprinkle with sesame seeds. Transfer to the oven for 22 to 25 min until baked and golden. Serve warm or at room temperature. Enjoy with everything!



