

# Hassan's Shakriyah

From *A Year in Chicken Soup* by Hattie Garlick on Talking of Food. The recipe is from Hassan Ajjawy. It serves 4–6 people.

## Ingredients

3 large tubs	yogurt (about 1.5 kilos)
2 tsp	lemon salt/citric acid
2 tbsp	cornstarch
1	egg, <i>beaten</i>
1 clove	garlic, <i>crushed</i>
¼ tsp	cinnamon
2–3 pods	cardamom
	black pepper and salt to taste
1	chicken, <i>quartered</i>
½ cup	sunflower oil
1–2 tbsp	butter
	white rice (basmati is good allow 2 glasses of rice to four glasses of chicken stock)

## Method

Remove the skin from the chicken but don't throw it away. Place the quartered, skinned chicken in a pot. Add the skin separately. And then fill a stock pot with water. Boil at high heat for ten minutes. Drain chicken and skin and discard the water. Set chicken and skin aside.

In the stock pot, add six cups of water and boil. Add salt, pepper, cinnamon and cardamom pods. Add the chicken and skin again. Cook at medium heat for one hour.

As the chicken cooks, prepare the yogurt. First put yogurt into a big bowl. Add the beaten egg and the lemon salt/citric acid. Stir until blended. Then stir the cornstarch in a glass of cold water until it is blended well (it will look like a glass of milk). Stir the milky cornstarch mixture into the yogurt mixture. If you have an electric mixer, it's easier to use this, but you can mix it by hand. Mix or stir until it is well blended.

After the chicken is cooked, shut off the heat and remove the skin and cardamom pods.

Then place the yogurt mixture in a large saucepan over medium heat. Stir it continuously until it starts to bubble. Then turn down heat to low. Add the pieces of chicken to the yogurt mixture. Put two glasses of chicken stock into the yogurt-chicken mixture as well as the crushed garlic. Stir it a little bit and cook on low heat for five or ten minutes. Turn off the heat and finish.

**NOTE: DO NOT COVER THE YOGURT AND CHICKEN MIXTURE WHILE COOKING OR AFTERWARDS.** Let the shakriyah BREATHE.

Now prepare the rice. Wash the rice, if needed. Place a big saucepan on the stove and turn the heat on to medium-high. Add a half of a cup of sunflower oil and one to two big tablespoons of butter. Heat until warm. Then stir in two glasses of rice. Stir until coated with oil-butter mixture. Then add four glasses of the chicken stock. Turn heat to high until mixture just boils. Then turn down the heat to LOW and cover it and let it cook for half-hour.

Now we are finished!

How do we eat this shakriyah?

Fill a giant bowl about a third or half way with rice. Add chicken and spoon in hot yogurt soup. As a side dish, you can also include a bowl of green olives and pickled vegetables.