

Moghul Indian Dinner

for

Madrone Arts & Sciences Championship - 2002

Subhani (dried apricots stuffed with marzipan)

Naan (flat bread)

*Sanbusa (little meat pastries)**

Tamarind Sauce (dark sweet and sour sauce)

Mango Preserve (light mango sauce with coriander & cumin seeds)

Raita (yoghurt & cucumber dip)

*Lamb Birinj (lamb in saffron spiced rice with nuts & raisins)**

Badinjan (fruity aubergine puree)

Saag (spinach sautéed with onions & spices)

Fresh fruits

Shirbirinj (rich rice pudding)

Gulab Sharbat (light rose flavored beverage)

**Those who follow the Hind tradition of abstaining from meat were served instead a spiced chick-pea Sanbusa, and Lazizan, a sumptuous rice dish enriched with pulses, nuts, raisins and spices.*