



QUARANTINE COOKBOOK

THE DRUNKEN PIG COOKBOOK & TRAVELOGUE

BY SITARA CARIAPPA

Although travel is hampered
at the moment, I am taking
you to various places through
my dishes. Hope you'll enjoy
reading this as much as I
enjoyed cooking & sharing
these memories. ♥



FATHER'S DAY

dedication

DEDICATING THIS COLLECTION OF RECIPES TO MY FATHER AND HIS BROTHERS, FROM WHOM WE HAVE LEARNT TO TRULY UNDERSTAND WHAT GOOD FOOD TASTES LIKE. WATCHING THEM COOK, EAT AND MOSTLY FEED US, HAS GIVEN US SPECIAL MEMORIES.

BE IT MAKING EGGS AND PORK SAUSAGES WITH CHILI POWDERED OIL OR EATING CRAB CURRY AND WILD RABBIT MEAT. YES, RABBIT!

THEIR LOVE FOR MEAT, ESPECIALLY PORK HAS SURELY GIVEN US KIDS A TOPIC WE NEVER DISAGREE ON. EATING TOGETHER EVIDENTLY BRINGS US CLOSER.

THIS BOOK HAS RECIPES AND DISHES THAT EITHER OUR FAMILY LOVES OR HAS GROWN UP EATING. HOPE YOU GET A CHANCE TO TRY THEM OUT WITH YOUR FAMILY & FRIENDS TOO!

HOW TO READ THIS

THESE RECIPES ARE MY VERSIONS
OF POPULAR DISHES FROM LIVING
IN AND TRAVELLING TO
DIFFERENT PLACES

THERE ARE INTRODUCTIONS TO
MY INSPIRATION FROM THOSE
PLACES, FOLLOWED BY THE
RECIPE-INGREDIENTS & COOKING
METHOD USED

ALL RECIPES SERVE 4-5 PERSONS

EVEN THOUGH MOST RECIPES ARE
NON VEGETARIAN, SOME RECIPES
HAVE A VEGETARIAN ALTERNATIVE
MENTIONED IN THE 'INGREDIENTS'
SECTION & IS HIGHLIGHTED IN
GREEN

FOR MORE PICTURES AND VIDEOS
OF THE RECIPES, VISIT OUR
INSTAGRAM PAGE
@THEDRUNKENPIG_

FEEL FREE TO CONTACT US, IF
YOU NEED CLARITY ON ANY
RECIPE MENTIONED HERE

Notes

Kodagu

Coorg

As a Coorg, my siblings and I were blessed to have grown up eating delectable Coorg food, including delicacies like *Muddré Kanni* (Horsegram Gravy), *Maddu Thoppu* (Medicinal Leaf) *payasa*, *Baimblé Curry* (Bamboo Curry) and *Kaad Maangé Curry* (Wild Mango Gravy). Even though we grew up in New Delhi, we were pampered by our relatives in Coorg who spoilt us with the most elaborate meals during our holidays and gave us goody bags of *Thindis* to take back to Delhi. Even after 30 odd years of living in the North, we can't cook a single North Indian dish that well, but you ask us our go-to meal and it will start and end with anything Coorg.



*Notes

Kachampuli

192

A mention about Kachampuli in this note, as the following two Coorg recipes include Kachampuli in the ingredients.

Kachampuli is extracted from a vinegar fruit called "pannpuli" in Coorg. This fruit is picked during the rainy season, and after a process of boiling the extracted pulp, the Kachampuli is ready for use.

The other names for Kachampuli are Brindleberry extract, Malabar Tamarind or Kodumpuli, all from the *Garcinia Gummi Gutta* plant. This black extract gives the Coorg Pandhi (Pork) Curry the necessary pungency and dark colour.

Even though there isn't any alternative to the Kachampuli, but in its absence you may use any souring agent (like vinegar, lime or tamarind) to give the pungent flavour to the dish.



Garcinia P.

Lambert P. sculp.

GUTTE.

a. 1. 1

pandhi curry

Traditional Coorg Pork Curry



INGREDIENTS

- 1 kg Pork, cut into small-medium pieces (with bone)
- 3 Green Chilies
- 2 Tbsps Ginger Garlic minced, separately
- 2 Dry Red Chilies
- 1 tsp Kachampuli* (refer to notes on previous page)

For Pandhi Masala (Coorg Pork Masala)

- 1 tsp Jeera seeds (Cumin)
- 1 tsp Coriander seeds
- 2 Cloves
- 1 Tsp Mustard Seeds
- 2 Cinnamon Sticks
- 1 Tsp Garam Masala
- 7-8 Peppercorn Balls

For Marinating Pork

- 1 tsp Chili Powder (Kashmiri)
- 1 tsp Turmeric Powder
- Half Cup Coriander Leaves
- Salt to Taste

pandhi curry

Traditional Coorg Pork Curry

METHOD

1. After washing and cleaning the pork, add marination ingredients along with a tsp of ginger & garlic each, mix the meat well and keep aside.
2. Roast *pandhi masala* in a large pan/ *kadhai* till it turns slightly brown and you can smell the aroma of the masala blending. Remove from the pan and blend them in a mixer grinder to make a fine brown-ish coloured powder. Leave aside once done.
3. In a pressure cooker, add the pork with red dry chili, and 3 cups water.
 - For the pork that I buy in Delhi, I allow about 6-7 whistles on low-medium flame. (I say this because pork meat tends to differ between piggery to piggery, and some pork meat if soft and tender takes only 3 whistles to cook).
 - Please Note: If you do not have a pressure cooker, then buy pork with less bone & fat and cook it for 2 hours approx. using the same method.
4. Once the pork is cooked, add green chilies and the ground masala. Keep this on high flame now and let it keep brewing with the spices. At this stage you remove excess lard and save for future (if you want).
5. After 10 minutes, add the remaining ginger & garlic and finally the *kachampuli*. Keep stirring gently till the pork is of a semi-gravy reduction.
6. A few minutes before turning off the stove, add the chopped coriander for flavour.
7. Serve with rice cake, rice balls, kerala parotta, wheat/flour parantha or steamed rice.

mathi meen fry

Sardine Fry



INGREDIENTS

4 - 6 pieces of Sardines (Mathi Meen), washed & cleaned

2 Tbsps Chili Powder

1 Tsp Kachampuli, alternatively you may use Tamarind Paste

2 Tsp Salt

1 Tsp Minced Garlic and Ginger

1 Tsp Turmeric Powder

For Coating & Frying

3 Tbsps Rice Flour or Cornflour

4 Tbsps Coconut Oil

mathi meen fry

Sardine Fry

METHOD



- In a flat plate, add all ingredients except for the fish and oil, and mix very well together.
- Add 5-6 tbsps water to keep the consistency moist & runny but not very diluted. Taste the mixture to check for any limitations.
- Now add the fish one at a time and massage it well with the mixture. Marinate the fish for a couple of hours at least.
- In a large skillet pan, add oil, keep on medium-low flame.
- Coat each fish on both sides with rice flour before frying, alternatively use cornflour or regular flour for the crispiness.
- Now place the fish in the skillet only once the oil is hot. Space them out slightly. Keep on medium flame throughout & turn every 7 mins. Each side should get 12-15 mins.
- Serve with steamed rice topped with ghee (or clarified butter). Or eat with steamed veggies.

Korea



My father introduced us to Korean culture when we were kids.

He worked with Koreans for most part of his career. Regularly meeting his colleagues with their kids, we learnt to eat and greet like the Koreans. In our teens, when our Uncle introduced us to Korean movies, we were instantly able to relate to them; how they loved their meat, soju or even the way they worshipped their ancestors.

Ever since, Korean food and culture has grown on us and the cuisine has become an important part of our diet. We now, cook and eat Korean cuisine weekly.

kimchi-jjigae 김치찌개

Kimchi Stew



INGREDIENTS

2 cups fresh Cabbage (Chinese or regular, cut in a large size - 1 cabbage leaf cut in two)

1 Cup Spinach leaves

1 Pkt Tofu cut in cubes (you may use only half)

1/2 Cup Mushroom (any will do)

1 Tsp Sesame Oil

8 Cloves Garlic 1 stump Ginger (freshly minced)

1 Tbsp Gochujang Paste (red pepper paste)

1 Tbsp Kimchi Pickle

1/2 Cup Pork slice (you may use small cuts from a shoulder lump), alternatively you can use seafood/ chicken

Alternatively for Vegetarians just use more vegetables like Carrots, Beans, Cauliflower along with the first few ingredients mentioned above

1/2 Onion (chopped small)

1 Tsp Chinese Cooking Wine or regular White Wine (or any other white spirit)

1 and Half Cups Pork Stock alternatively Vegetable stock

Salt to Taste

Pinch of Sesame Seeds

kimchi-jjigae 김치찌개

Kimchi Stew

METHOD

- In a cauldron like pot or Dutch oven like vessel, heat oil and fry onions, ginger and garlic. After a couple of minutes, add the pork and Kimchi and fry it for a few minutes. In this step, you may add red chilies (dry) or regular chili paste if you like it spicy.
- Now add the pork stock or vegetable stock (if you have neither, add water) and bring it to a boil. Keep on medium flame.
- Slowly add all the vegetables (except tofu), and add an extra one and half cups of water. Add salt, pepper.



- Add the Tofu and then the Gochujang paste and let the stew cook and boil again. (You may add more water only if need be).
- After you have the right consistency of the stew, add the wine. Cover the stew and let the whole thing brew.
- I usually make the Kimchi-jjigae like the steamboat/ hot pot method: keep adding ingredients to boiling water.
- Make sure you add only 3 cups of water/ stock in total. Not more.
- After, 10 mins turn it off and top with sesame seeds. Serve with sticky rice or steamed rice. You may have it as a soup meal too.

gaji-namul 가지나물

Brinjal Stir-fry



INGREDIENTS

1 Eggplant/ Brinjal/ Aubergine (any size)

1-2 Gralic Cloves

Salt to taste

1 Tsp Oyster Sauce, alternatively 1 Tsp of mixed Light Soya Sauce &
Honey

Pinch of Sesame Seeds

1 Tsp Sesame Oil

You may add 1 Tsp White wine (or any other white spirit) and Half a tsp Gochujang Paste to make it spicy. This version is simple and non-spicy.

gaji-namul 가지나물

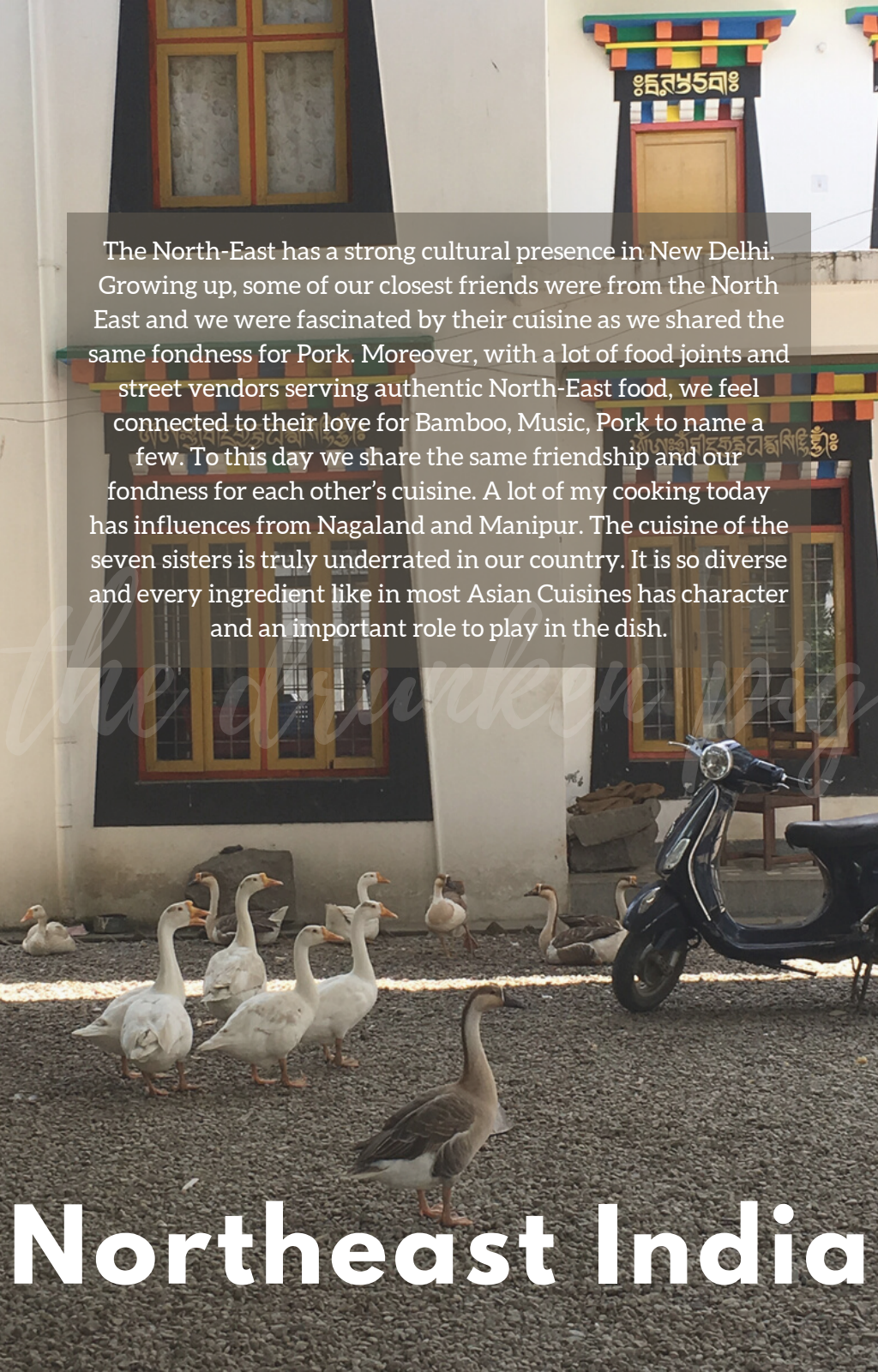
Brinjal Stir-fry

METHOD

- In a small non-stick pan, add the oil on low flame.
- The reason I recommend a non-stick pan is because when the brinjal is cooked it becomes more supple and squashy. It's better to let the brinjal remain intact as a whole piece which is only possible in a non-stick. In any other pan, the chances of the brinjal becoming a mish-mash (baingan bhatha) are higher.



- After a minute, add the sliced brinjal, and lay it out on the pan like a flat bed. Keeping this on low flame throughout, sprinkle salt and let it slowly cook and brown. Add the garlic cloves. After 3 minutes, toss them over gently and do the same on the other side. Sprinkle a pinch of salt again.
- After 3 minutes, add the oyster sauce and white wine (optional). Mix them all carefully. Turn the heat off after a 5-7 minutes (once you see all the pieces cooked and supple).
- Sprinkle sesame seeds before serving.



The North-East has a strong cultural presence in New Delhi. Growing up, some of our closest friends were from the North East and we were fascinated by their cuisine as we shared the same fondness for Pork. Moreover, with a lot of food joints and street vendors serving authentic North-East food, we feel connected to their love for Bamboo, Music, Pork to name a few. To this day we share the same friendship and our fondness for each other's cuisine. A lot of my cooking today has influences from Nagaland and Manipur. The cuisine of the seven sisters is truly underrated in our country. It is so diverse and every ingredient like in most Asian Cuisines has character and an important role to play in the dish.

Northeast India

chili bamboo pork



INGREDIENTS

1/2 Kg Pork Medium cuts (without bone preferable) if you use with bone,
pre-cook the pork

1/2 Tsp each of Chili Powder, Turmeric Powder, Black Pepper Powder

1 tsp Oil/ Pork Lard

8 Garlic Cloves & 1 Stump Ginger (minced)

2 Green Chilies

3 Red Chilies Dry

1 Onion (small chopped)

1 Tsp Vinegar or Lemon juice

1 Cup Pork Stock

Peppercorn & Salt to Taste

1 Tbsp Pre-cooked Bamboo, you may use fresh bamboo if you have access
to it, else you can buy canned or bottled Bamboo as well

Handful of Coriander

chili bamboo pork

METHOD

- In a mixer grinder, blend fresh ginger, garlic and green chili to a fine paste.
- Marinate pork with 1/2 tsp each of chili powder, turmeric powder, salt and pepper. Keep aside for 30 mins.
- In a broad skillet, fry onions till brown, add a tsp of salt. Add marinated pork. Fry the pork with the browned onions for 2-3 mins and then add the blended paste of ginger, garlic and chili. Mix well and let it cook on medium flame for 5 mins. Then add sliced bamboo. (Make sure the bamboo is cut into smaller pieces before you add it to the pork).



- Add a tsp of white vinegar and the red dry chilies too. Mix the meat well with all the ingredients.
- After a couple of minutes, add the stock. The stock should only cover the pork partially. Cover the pork and let it brew for 5 mins, then remove cover and let the water reduce. After the pork is cooked, turn this off when you are satisfied with the consistence of the gravy. If you like less gravy add less stock.
- Add spice and salt according to taste. Add chopped coriander leaves before serving.

momos



INGREDIENTS

For Momo Filling

300-400 gms Minced Chicken/ Pork/ Mutton - gives 40 pieces of small-medium sized Momos

Alternatively for Vegetarians use Paneer/ Chopped Veggies

2 Tbsps Ginger & Garlic (minced to a paste)

1 Tsp Light Soya Sauce

1 Tbsp Sesame Oil

1 Tsp Salt

1 Tsp Pepper

1 Spring Onion or any medium sized Onion (finely chopped)

1 Tsp White Wine (Optional)

For Momo Dough

2 Cups flour

2 Tbsps Oil or Butter

Add Water accordingly to make dough

1 Tsp Salt

momos

METHOD

- Mix all ingredients with the minced chicken in a mixing bowl. The oil will help to keep the chicken-mix bound together. Alternatively, add an egg or breadcrumbs if you feel your mix is watery.
- For dough, mix all ingredients to make the dough soft and firm. Leave aside for 30 mins for dough to set.
- Divide the dough into 30-40 dough balls, ready to roll out. Larger the circle, larger the size of the momo, and that also means, lesser time to make it (so the size is up to you).
- Just be mindful of the portions, in case there is excess meat left over, make cutlets out of them, in case there is excess dough left, make flat bread.



- Use a teaspoon to scoop the meat filling and place on the rolled out dough. Bind the dough using your thumb and index finger. Keep the fingers moist with water when sealing.
- Photos above are an example of the procedure. At the end of the day, irrespective of how you seal it, please ensure it is tightly sealed.
- Place all the sealed momos in a large cauldron placed into a steamer. If you use a steamer or idli stand, oil the surface a little so that the momos don't get stuck. Keep the momos cooking on high flame for 20 mins, then remove. You can alternatively add few momos at a time into boiling water and strain out after 10 minutes.
- Serve with chili paste, mayonnaise or soya sauce.



Living in Europe while in University, I was introduced to various cuisines while travelling from across the continent.

France (with its Baguette, Patisserie and then the Bourguignon) , Italy (with it's never ending lists of pastas and then you have Tiramisu?) and Spain (with the Chorizo Sausages, Tomato Sauce and then Paella) : so diverse in their dishes, that you would always be in for a surprised. With the Irish and the English on the other hand, the recipes are so straightforward and practical. Each recipe has a logical story to it. For example, Shepherd's Pie is the same as Cottage Pie. Shepherd as the name suggests has lamb meat, and Cottage pie was made by poor people living in cottages but is made with beef.

Before I moved to Europe, I thought there wasn't much to European cuisine. But over the years, I have come to learn about the assortment of dishes, region wise and more so the importance of the selection of wine with these dishes.

Europe

shepherd's pie



INGREDIENTS

Oregano, Salt & Pepper to Taste
2 Tbsps Garlic (minced)
1/2 Cup Mushrooms (cooked)
1 Cup Meat stock
Fresh Rosemary & Thyme
1/2 Kg Semi-Cooked minced mutton
6 Semi-Boiled (cooked) Potatoes - 3 to be thinly sliced and the other 3 to be mashed in a blender with rosemary, thyme, 2 tsps butter, 1/4 cup milk or cream

2 Boiled Carrots (chopped in medium-small cubes)
1 Whole Onion (chopped small)
1/4 Cup Boiled Peas (optional)
Few Basil leaves
2 Glasses Red Wine
1/2 Cup Cream (any type is fine, the fresher the better)
1/2 Cup Parmesan Cheese
1/2 Cup Mozzarella Cheese
Olive Oil or Butter

shepherd's pie

METHOD

- For Meat Filling: In a large skillet pan, add 2 tbsps olive oil, add onions and let them brown on low-medium flame. Add half portion of garlic, salt & pepper (pinch), 1 tsp oregano. Add all the meat, a few basil leaves, rosemary and thyme.
- After 5 minutes, add the red wine (1 glass) and let it brew. Add a few more basil leaves and a tsp of butter to this. Let the whole mixture brew for 15-20 mins. Check for salt, spice and bitterness. Add salt and pepper accordingly. Pour in another glass of red wine into the meat and let the meat cook completely. In ten minutes, add some more garlic, the cooked vegetables including mushrooms except the potatoes. Add some stock water if the mixture is dry.
- Don't stir the mix too much, it's better to keep the pan on a low flame at all times, so that this meat and vegetables brew just on their own. After a few mins, add the mozzarella, some cream, a little more pepper and thyme. Turn the meat off when the mixture is thick and creamy. Not runny.
- For Baking Dish: Use any flat 9' X 10' dish flat and broad with a height of 3-4 inches. Oil the dish. Slice 3 Potatoes (semi-boiled) thin, place as the base on the baking dish. Smear butter on it if you want to make it richer. Slide in Oven for 20 mins at 250 degrees
- Remove the baked potatoes, and when cool, smear the meat mix as an inch layer all over the dish. Add another layer of potato slices if there are any left. If not, add another inch of the meat mix. Top this with a layer of mashed potatoes and bake for 20 mins. Remove and sprinkle mozzarella cheese all over the potato, sprinkle Parmesan and bake for another 10 mins.
- Served best with French bread, herb rice or any bread loaf.

spaghetti carbonara



INGREDIENTS

1 Pkt Spaghetti (use half portion of it)

2 Tsp Olive Oil

3 Cups Water

3 Strips of Bacon (chopped in small squares), you may add Prawns additionally (8-10 pieces)

Alternatively for Vegetarians, use Mushrooms & Spinach

1 Tsp Chili Flakes

1 Tsp Garlic (finely chopped)

1 Tsp Oregano (if you have fresh Rosemary & Thyme, use that instead)

Quarter Cup White Wine (or any other white spirit)

2 Eggs (beaten well)

Quarter cup Cream (any)

Salt & Pepper to Taste

1 Tsp Garlic Powder to taste

A few Parsley or Basil Leaves

1 Tbsp Parmesan Cheese

spaghetti carbonara

METHOD

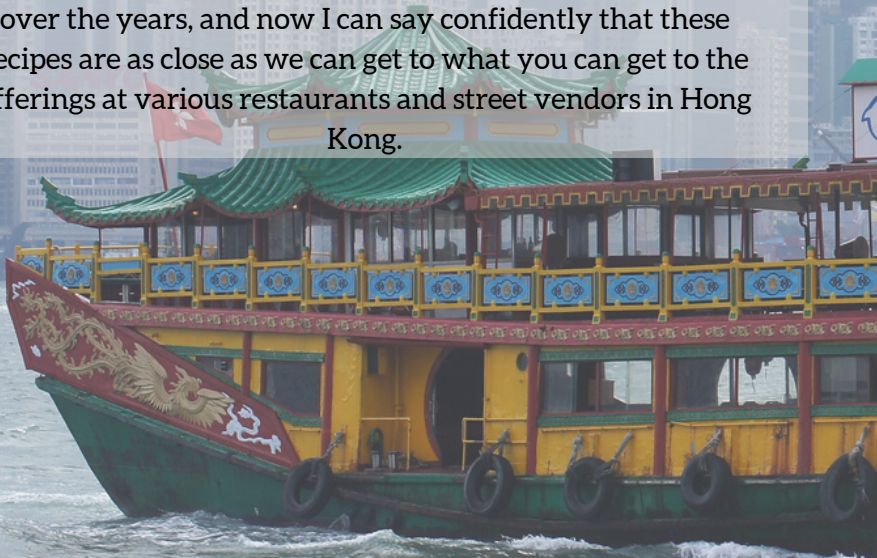
- In a skillet, fry bacon pieces on low flame, this will leave it's own oil. Add the oregano, garlic and chili flakes. When they turn golden, you may add prawns or chicken slices additionally.
- After a few minutes of frying this, add wine . Let it simmer and then add 2 tbsps of cream. Mix this well and turn off after 10 minutes. Keep on medium flame throughout.
- For spaghetti, in a large cauldron, add water, a tsp of olive oil and bring to boil. Add spaghetti, when it boils, and a pinch of Salt. Keep on high flame and gently stir the Spaghetti every 3-4 minutes. Turn off after 15-20 mins. Carefully strain the water using a colander, drizzle a tsp of olive oil on the spaghetti and cover. This is so that, while the Spaghetti cools, the oil keeps its greasy and from sticking together.
- Now, in another bowl, whisk the eggs very well, so that the eggs become frothy, add the remaining cream, a pinch of salt, pepper and garlic powder and whisk again. Add 1 tbsp parmesan and mix it into the egg mixture using a spoon.
- Now transfer the pasta into a large mixing bowl. Pour this entire egg mixture over the pasta and mix gently but fast. Make sure the egg mixture is at room temperature else the egg in contact with anything hot will start to cook, so keep stirring it. Top the pasta with the bacon and prawns mix, and blend them in well again.
- Garnish with parsley and parmesan before serving.

Hong Kong

Chinese cuisine will always be a favourite. Leave aside the 'Chindian' cuisine that many of us have grown up loving, there is so much more to explore beyond that.

Having a sister living in Hong Kong for the past 6 years has helped in learning about the ingredients and cuisines in Hong Kong & Mainland China. During her visits to India, she would bring back local ingredients, besides soya sauce and chilli sauce commonly used in South-East Asian cooking.

These recipes are inspired by dishes, we would order at Chinese restaurants and some dishes we have tried during our visits to Hong Kong and China. I have improvised the recipes over the years, and now I can say confidently that these recipes are as close as we can get to what you can get to the offerings at various restaurants and street vendors in Hong Kong.



crispy fish in butter garlic sauce 脆皮鱼蒜酱



INGREDIENTS

10 - 12 Pieces Fish (surmai/ basa) . The size could be upto 5x5 inches and if it's flatter in appearance, the better

Half Cup Oil (vegetable or fish) for deep frying

For Batter

1 Cup Flour (all-purpose)

2Tbsps Corn Flour

1 Pinch Chili powder

1 Tsp Pepper

1 Tsp Salt

For Sauce

2 Tbsps Butter (any butter)

1 Tbsps Garlic, finely chopped

Half a Cup Onion, chopped small

1 Red Chili dry

2 Green Chilis for tempering

Please Note: You can use less of chili and spice depending on your spice levels

crispy fish in butter garlic sauce 脆皮鱼蒜酱

METHOD

- Clean, wash and dry fish (using a kitchen towel). Add 2 tbsps of white wine (or any other white spirit) to the fish. Leave aside. After 15 minutes, dab each piece well with a muslin cloth or kitchen towel again.
- Now, add all ingredients under the batter list on to a plate and mix well. Take one piece of fish at a time, dab it with a kitchen towel before coating (this removes any additional excess water and helps the coating to stay on the fish) and then tap each side of the fish piece in the batter mix. Along side, keep a large frying pan (*kadhai*) with enough oil for frying the fish.
- Once the oil is hot enough at 350-375 degrees F (cook 3-4 minutes with oil on medium heat). Insert the coated pieces of fish one-by-one in the hot oil, make sure the stove is on medium to low flame now. The idea is to cook the fish perfectly and to let it get a golden brown colour. Remove immediately on to plate once they are golden brown (use tissue to absorb excess oil).
- For the sauce, in a skillet pan, on medium-low flame, add 1 tbsp butter. Once it's sizzling, add the chopped onions, wait for them to turn light brown then add salt & pepper.
- Now add the garlic, and wait for them to brown. Add a tsp of cornflour and mix the onions and garlic with it. Keeping this on low flame, add the red chili, green chilies and let them fry for a minute or two.
- Add the white wine while consistently stirring the mix (else the cornflour may form lumps). You may add a quarter cup of milk with 1 tsp of cornflour stirred in for more gravy. Finally add the second tbsp of butter, let this simmer before turning it off.
- Place the fried fish on a serving dish (plate or flat dish is better), pour the butter garlic sauce all over it. Serve with steamed/ fried rice or just as a starter.

pork stir-fry 姜葱猪肉



INGREDIENTS

350-400 gms Pork Shoulder lump (gives about 20-30 thin pork slices).

1 Tsp Pork Lard/ Oil

1 Tsp Chili Flakes/ Chili Powder

Salt & Pepper to taste

1 Tsp Light Soya Sauce

2 Tsps Pork Stock (water or chicken stock cube will also do)

1 Tbsp Rum

1 Tsp Ginger and Garlic (minced)

Quarter Cup Celery

Quarter Cup Water

pork stir-fry 姜葱猪肉

METHOD

- Clean and wash pork thoroughly with salt, water and a tsp of vinegar. In a flat skillet, add lard or oil and the ginger, garlic.
- When this is turning golden, add pork with chili, soya sauce, and stock.
- Fry the pork a little, when the pork starts releasing water, cover the pan for 15-20 minutes.



- The extra quarter cup of water you can keep on stand by. In case the pork is tough and needs more time to cook, then add this extra water.
- Only in the last 5 mins, should you add the celery and rum.
- Turn off the pork and serve as a starter or with rice or noodles.

claypot rice 鸡肉煲仔饭



INGREDIENTS

For Snow Peas

200 Gms Snow Peas

1 Tbsp Butter

1 Tsp Chopped Garlic

Salt & Pepper to Taste

For Chicken

2 Chicken Breasts, sliced small

Half an Onion (chopped to small pieces)

1 Tbsp Sesame Oil or regular Oil

1 Tsp Ginger and Garlic (minced)

1 Tsp Light Soya Sauce

1 Tsp Dark Soya Sauce

1 Tsp Oyster Sauce

2 Red Chillies Dry

1 Green Chili

8-10 Cubes of Tofu

1 Cube of Chicken Stock

1/4 Cup each of Sliced Carrot, Spinach and Mushroom

1/4 Cup White Wine (or any other white spirit)

1 Tsp Cornflour

For Rice

3 - 4 Cups Cooked Rice (I use long grain)

1 Tsp Oil

1 Tsp Salt

1 Tsp Fried Garlic

1 Tsp White Wine (or any other white spirit)

claypot rice 鸡肉煲仔饭

METHOD



- Method For Snow Peas

In a small skillet, add butter and heat on medium flame. Add chopped garlic and a pinch of salt and pepper. When the garlic is browning, add the snow peas. Keep tossing and turning them. Cook for 15 mins and keep aside.

- Method for Chicken

In a large skillet, add the onions, ginger and garlic into hot oil, keep on medium flame. Add the chilies. Now turn to low flame then add the stock cube, and vegetables. Now add the sliced chicken and all other ingredients (except Cornflour and Tofu). Mix well on low flame so that all ingredients absorb the flavours of the soya sauce and chili.

When the chicken and veggies start to release water, add the cornflour evenly by dissolving it in quarter cup of water and pouring all over. Add Salt accordingly.

You may add an extra quarter cup water in case you want more gravy. After 10 mins of cooking this on low flame, add Tofu. Turn the heat up a little and cover. Turn off after 10 mins.

- Method for Rice

Mix all ingredients in a pan on low heat, and turn off in 10 mins. Keep tossing the rice gently to let it blend with all ingredients evenly.

BRINGING IT ALL TOGETHER

In a Serving cauldron-like dish (alternatively a Dutch oven), place rice gently to form flat even a bed. Top it with the Chicken Gravy dish (add sufficient amount to layer it up till the brim, you can add more on to your plate if need to). Side it with Snow Peas.

credits

ALL FOOD PHOTOGRAPHS HAVE
BEEN SHOT BY THE DRUNKEN PIG
TEAM

EDITS FOR COORG RECIPES BY MY
GRANDMOTHER, LAXMI GANAPATHY
CONTENT EDITS BY THE FAMILY:
SURAJ APPAIAH, SANDYA DEVIAH,
DEEPSHIKA GANAPATHY, SHIVA
DEVIAH, VIVEK POONACHA, SUNHERA
CARIAPPA

THIS IS THE FIRST OF THE SERIES OF
THE COOKBOOK BY THE DRUNKEN
PIG FOOD BLOG FOR JUNE 2020

Photo credits: Cover inspiration by @marketplacedesigners, Canva; Photo of Kodagu by unknown; Photo of Korea by usagi_post, pixabay; Photo of Northeast India by Sitara Cariappa, The Drunken Pig; Photo of Europe by fietzfotos, pixabay; Photo of Hong Kong by tee2tee, pixabay; 'Kachampuli Notes' illustration in the Pierre-Joseph Redouté style of stipple-engraving by Turpin and Anne-Ernestine Panckoucke (1831), etsy; Photo on 'ending note' of my father by Sitara Cariappa, The Drunken Pig

All text and remaining images are property of Sitara cariappa and reproduction in any form is prohibited without prior consent.