

Tastes of India Snack Tales



Yellow Rice with Potato and Chickpeas

Ingredients:

- * 1 medium onion, diced
- * 1 medium potato, diced
- * 2 cups water
- * 1 cup basmati rice
- * 1 tsp. salt
- * 1/2 tsp. cumin seeds
- * 1/4 tsp. ground turmeric
- * 1 cup canned chickpeas (rinsed and drained)

1. In a medium saucepan over medium heat, heat 2 tablespoons of vegetable oil. Add onion and potato, cook 5 minutes stirring occasionally. Add water, rice, salt, cumin seeds, and turmeric over high heat, heat to boiling.
2. Reduce heat to low, cover and simmer 20 minutes (until rice and potatoes are tender). During last 5 minutes of cooking, stir in chickpeas. Makes 4 servings.

Chai Milkshake

Ingredients:

- * 4 cups whole milk
- * 2 tbsp. sugar
- * 4 chai tea bags
- * 10 black peppercorns
- * 3 thin slices peeled ginger
- * 1 pint vanilla ice cream, softened

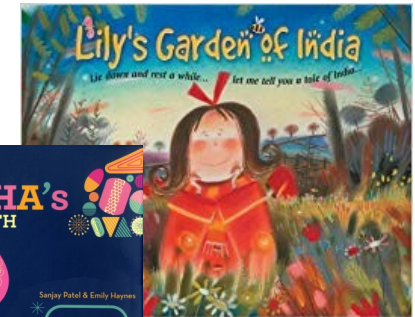
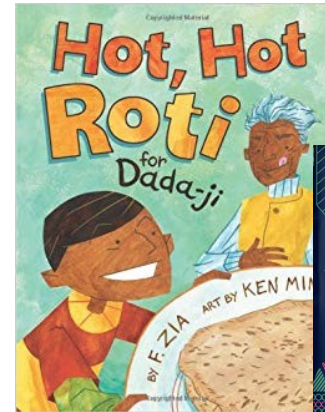
1. Combine milk and sugar in medium saucepan. Heat over medium-high heat until sugar is dissolved and steam rises. Remove from heat and add tea bags, peppercorns, and ginger. Steep for 5 minutes. Let cool.
2. Cover and refrigerate mixture until cold (at least 2 hours).

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Chai Milkshake continued...

1. Use a fine-mesh sieve to strain the chai into a blender. Add ice cream and blend until smooth.
2. Divide the milkshake evenly among four glasses. Top with whipped cream and a sprinkle of cinnamon, if you desire. Serve immediately.



Books to Read Along:

Hot, Hot Roti for Dada-Ji by F. Zia
Ganesha's Sweet Tooth by Sanjay Patel
Lily's Garden of India by Jeremy Smith