

I found this website with 5 rice recipes from Bangladesh –
www.riceweb.org/homechefs/chef_bang.htm

Also a recipe from Dr. Rahman, VAB:

One dish quite popular is chicken curry. From my limited knowledge and cooking experience, here is the recipe:

Preparation for cooking a three to four pound chicken

- take the skin out from the chicken
- cut the chicken to about 10 pieces
- take any fat out and wash the pieces in water

-- assemble your spices: if you have curry powder take two tablespoons of the powder. If you do not have it, take one teaspoon each of ginger powder, cumin powder, half teaspoon of red pepper, quarter teaspoon of turmeric and one tablespoon of salt in one saucer.

-- peel the top crust off two medium size onions and make as thin slices of the onions as possible

Actual cooking

-- Take a pan/pot and put in a medium heat with three table spoons of cooking oil

-- as the oil gets hot put all the thin slices of onion to fry on low -medium heat till they get slightly brown.

-- at this time put all the spices in the pan/pot and mix up for a few seconds (10-15) by stirring. Watch out that the onion do not transform from brown to black.

--at the point of deep brown put two cups of water (hot or cold) and put the heat to high for the gravy to come to a boiling point. -- Watch and stir with a spoon for 10-15 seconds when the gravy comes to a boiling point

--now put all the cut chicken into the pan/pot and close the lid and let it boil for about ten minutes

--reduce heat to medium, open the lid and check with a spoon if chicken is boiled and take some gravy in a teaspoon to check if salt is ok. If chicken is not boiled enough keep the pan on medium heat for about 5 minutes or little more and if not properly salted, put little bit of salt to make gravy tasty.

Hopefully you will have chicken curry for about 5/6 persons.

If you need curry for more persons, take more chickens and proportionately increase the recipe ingredients up to a certain point. Use your own judgement about heat, salt and adding other spices, if you prefer.

Good luck with Rahman's recipe for chicken curry.