

Mango Lassi

Ingredients:

- 1 cup plain yogurt
- 1/2 cup milk
- 1 cup chopped mango (frozen or pulp)
- 4 tsp sugar or honey + more to taste
- A pinch of ground cardamom
- Ice (optional)

Instructions:

1. Put all the ingredients into a blender and blend until smooth
2. Add more mango, either very ripe or frozen (or even add a scoop of mango ice cream!) if it doesn't have a strong enough flavor
3. For a colder version, add ice and blend until smooth



Acuka

Ingredients for dip:

- 2 tbs tomato paste
- 1 tablespoon tatli biber salcasi (sweet red pepper paste)*
- 1/2 chopped walnuts
- 1 clove minced garlic
- 1 1/2 cups goat cheese
- 1/2 cup olive oil
- a few sprigs fresh oregano or peppermint

*Make your own:

Ingredients for tatli biber salcasi

- 12 roasted sweet red peppers, pureed
- 3 tsp paprika
- 2 tbs lemon juice
- 2 tbs olive oil
- 1 1/2 tsp salt, to taste

Simmer on the stove for 45 minutes until reduced



Instructions: Mix all ingredients together and serve with bread

Spicy Potato Salad

Ingredients:

- 3-4 small potatoes, thinly sliced
- A drizzle oil for frying
- 2 scallions, chopped
- 2 tbs Chinese chili oil
- 2 tbs light soy sauce
- 1 tbs vinegar
- 1 tbs toasted sesame oil
- 1/2 tsp sugar
- 2 tbs cumin
- A pinch of salt
- Fresh cilantro

Instructions:

1. Slice potatoes, then soak in cold water for a few minutes
2. Bring water to a boil, then cook the thin slices for 2-3 minutes, until just tender
3. Immediately soak cooked potatoes in cold water, then drain and set aside.
4. In a small pan, heat the oil, then add garlic and scallions. Stir and heat until aromatic
5. Add all ingredients except potatoes and cilantro and mix
6. Mix potatoes and sauce, then garnish with fresh cilantro



All of these recipes were submitted by IUPUI students, faculty, staff, or scholars

Chicken Shawarma

Ingredients

- 2 lbs chicken thighs (skinless, boneless)

For the Marinade

- 1 clove minced garlic
- 1 tbs ground coriander
- 1 tbs cumin
- 1 tbs cardamom
- 1 tsp cayenne pepper
- 2 tsp smoked paprika
- 2 tsp salt
- 2 tbs lemon juice
- 3 tbs olive oil
- Black pepper to taste

For the Sauce

- 1 cup Greek yogurt
- 1 clove crushed garlic
- 1 tsp cumin
- A squeeze of lemon
- Salt and pepper to taste

Instructions:

1. Combine all marinade ingredients in a plastic seal-able bag and let sit overnight, or up to 24 hours
2. The next day, make the yogurt sauce by combining all the ingredients in a bowl; set aside
3. Heat the grill or a heavy pan in the oven
4. Remove chicken from bag and spread thighs evenly on the grill
5. Cook 4-5 minutes, then flip
6. Cook for 3-4 minutes on the other side until nicely charred
* If using a pan, cook in oven for 20-30 minutes at 425 F flipping over halfway through

To serve:

- Slice chicken into strips
- Serve with flatbread, yogurt sauce, and sliced lettuce

NOTE: This is a more Indian-spiced Shawarma. For more Middle Eastern flavors, omit all spices except garlic, black pepper, and salt



Malva Pudding

Ingredients:

For the Pudding

- 3/4 cup sugar
- 2 large eggs
- 1 tbs apricot jam
- 10 tbs flour
- 1/2 tsp salt
- 1 tsp baking soda
- 1 tbs butter
- 1 tsp vinegar
- 1/3 cup milk

For the Sauce

- 3/4 cup fresh cream
- 7 tbs butter
- 6-10 tbs sugar
- 1/3 cup hot water
- 2 tsp vanilla

Instructions:

1. Preheat oven to 350 F
2. Grease an oven-safe dish (7x7 in)
3. In a mixer, beat together sugar and eggs until they are thick and lemon colored, then mix in jam
4. Melt the butter, making sure that it doesn't boil, then add it and the vinegar to the eggs and sugar mixture
5. Sift together flour, baking soda, and salt
6. Add the flour mixture to the egg mixture and beat well.
7. Pour the batter into the greased dish and bake for 30-45 minutes or until well risen
8. While the pudding is baking, make the sauce
In a saucepan, melt together all ingredients for the sauce and stir until combined
9. As soon as the pudding is baked, take it out of the oven and pour the sauce over it
10. Let cool slightly, then serve warm

