

Tunisian Arabic transcript:

سو: أكلة المفضلة التونسية بالطبيعة الكسكسي بمنخية آآ او السلاطة المشوية، السلاطة المشوية...
سي: حكي لي عن السلاطة المشوية
سو: السلاطة المشوية يعني...أمم احسن طريقة انك طيبها على الكانون آآ ألي هو شكل فخاري و تحط فيه لحم و
تشعله يعني آآ يضيف لها طعم. تحط ل الفلفل و الطماطم و بصل و الثوم و تحطهم كلهم و تشويهم على الكانون
بالاستعانة بالشواية بالطبيعة. تشويهم على الكانون و تضيف عليهم التوابل تاك و زيت الزيتون من فوق. يعني
ساهلة ما فيها حد شئ اما معروفة حاجة من الحاجات المعروفة على الطاولة التونسية.

English Transcript:

SO: My favorite Tunisian dish is, of course, couscous, *mnoukhia* [corchorus] and roasted salad.

SE: Tell me about roasted salad...

SO: Roasted salad is... The best way of making it is by cooking it on the brazier – which has coal; it gives it a special flavor. You put pepper, tomatoes, onions and garlic, and you roast them on the brazier with the help of the grill. After that, you mash them and you add your spices and olive oil. It is easy and it is something common to have as part of a Tunisian meal.

About CultureTalk: CultureTalk is produced by the Five College Center for the Study of World Languages and housed on the LangMedia Website. The project provides students of language and culture with samples of people talking about their lives in the languages they use every day. The participants in CultureTalk interviews and discussions are of many different ages and walks of life. They are free to express themselves as they wish. The ideas and opinions presented here are those of the participants. Inclusion in CultureTalk does not represent endorsement of these ideas or opinions by the Five College Center for the Study of World Languages, Five Colleges, Incorporated, or any of its member institutions: Amherst College, Hampshire College, Mount Holyoke College, Smith College and the University of Massachusetts at Amherst.