

CultureTalk Yemen Video Transcripts: <http://langmedia.fivecolleges.edu>
Cooking the Chicken and Rice

Yemeni Arabic transcript:

م: اليوم معانا طبخة زربيان دجاج. المقادير: بهارات مجموعة، فلفل وكمون وكبزررة يابسة وقرفة وهيل. وهنا معانا برضوه شوية من القرفة مطحونة، حبتين من البطاطا، وحنة بصلاية.
ل: بصلة.

م: بصلاية، بصل. ونص دجاجة.

ل: مفورة هادي؟

م: الدجاجة طبعا مش شرط انه تنفور، حتى ممكن تنجحها وهي من دون... تقلبها على طول. والان بنبدأ، أول شيء بنعمل شوية كاري، كاري برضه فوق الدجاجة دي. بعدين بنصلح ملح، ملح شوية فوقها ونقوم.... صوري. نملح الدجاجة مع بعض والبهارات مع بعض فيها. وقلصين رز مفور نص نجحة.

ل: كم سليط تطرحي؟

م: على قدر المقادير. تخليه لما يسخن...

ل: البصل مقطع؟ قطعني البصل؟ تقطعيه بهذا الشكل؟ ماتقطعيهوش صغار؟

م: لا لا كده تمام.

ل: ماتقطعيهوش أصغر من كده؟

م: لا لا كده.

ل: تقطعيها نصين أو نص.

م: وبعدين نطرحه مع الدجاج.

ل: تقطعي البطاطه نصين؟

م: إيوه. بعدين البصل نكفكه يعني كده، نفتحه، نفتح البصل. وبعدين ...

...

م: نخلي البصل والبطاطا يحمر. تمام؟ الهيل..

ل: كيف شكله الهيل؟ رويني شكله.

م: يعني ثلاث أربع حبات كده.

ل: كيه بانثوفوه..

م: بعدين معانا الثومة. هادي الثومة بعدين بنطرحها في الملكد.

ل: كيه هدا الملكد؟

م: هدا الملكد.

ل: كيه بانثوف الملكد.

م: نطرح فيه الثومة. وبعدين طبعا أتفاقي هدا دايمًا عشان مايحرقش عليك، ننقص شويه النار. (دقات الملكد). نخرج القشر حق الثومة. نصفي الثومة من القشر. (دقات الملكد). نخلي الثومة تقتلي مع البصل.

English translation:

M: Today we are cooking chicken *zorbian*. The ingredients are: seasonings [which are black], peppers, cumin, dried coriander, cinnamon and cardamom. We also have some ground cinnamon here, two potatoes and an onion.

L: Onion.

M: Onion and half a chicken.

L: Is it boiled?

M: The chicken doesn't have to be boiled, you can cook it without... just fry it directly. Now we start, first of all we put some curry on the chicken. Then we put some salt on it as well, then

we... tape it. We salt the chicken and put the seasonings in it. We also have two cups of boiled rice, half-cooked.

L: How much oil should we put in?

M: It depends on the ingredients. You leave it till it gets hot...

L: The onion should be chopped? This way? You don't chop it smaller?

M: No, no. It's good like this.

L: You don't chop it smaller than this?

M: No, no. It should be like this.

L: You cut it into two halves?

M: We put it with the chicken.

L: You cut the potatoes in two halves?

M: Yes. Then we separate the onion [in layers] like this, then...

...
M: We leave the onions and potatoes till they become red, okay? The cardamom...

L: How does the cardamom look? Can you show me?

M: I mean like three to four pieces.

L: Can I see?

M: Then we have the garlic. We put this garlic in the *malkad*¹.

L: Okay, is this the *malkad*?

M: This is the *malkad*.

L: Can I see the *malkad*?

M: We put the garlic in it. Then you should always check this [the mixture] so it doesn't burn; we turn down the heat. (*Malkad* noise). We peel the garlic, clean it from the skin. (*Malkad* noise). We leave the garlic to fry with the onions.

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.

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¹ Malkad: a traditional grinder used for grinding small grains and garlic.