

*Doro*

**English translation:**

I: Interviewer                      T: Tiruwerk

I: When is chicken eaten?

T: Mostly during Fasika,<sup>1</sup> for *Enkutataash*,<sup>2</sup> or for *Genna*,<sup>3</sup> but it's eaten anytime. It can be eaten all the time. For preparation, first you need to buy the *doro*,<sup>4</sup>

I: Where do you buy the chicken?

T: From the market.

I: And how much does one chicken cost?

T: For 50 Birr you can find a nice chicken.

I: For just one chicken?

T: Yes.

I: And how is it prepared?

T: For preparation, after you buy the chicken, you slaughter it.

I: Who kills the chicken?

T: A man does the slaughtering.

I: Why not a woman?

T: Women don't slaughter in our country [can also be understood as "region"]. It is forbidden. After it is slaughtered, some water is put on a high boil. The killed chicken is put into the boiling water. The reason that the killed chicken is put in boiling water is so that the skin is loosened. After it is loosened, it is inflated with *kesem*. *Kesem* is *shemboko*.<sup>5</sup> After you insert the *shemboko* into the chicken's neck and inflate it, you tie it with a little bit of thread. After you tie it, you make a fire and heat it on the fire so that the

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<sup>1</sup> Easter.

<sup>2</sup> New Year.

<sup>3</sup> Christmas.

<sup>4</sup> Chicken.

<sup>5</sup> contraption inserted into butchered chicken's neck.

remaining skin will come off. After that, it is meticulously washed. After it is washed, the inflated part is untied and it is chopped up. After it is chopped up, it is soaked in water with salt and lemon for at least an hour. After it's been soaked like that, it is meticulously washed again. After it is washed -- onions, one chicken requires three kilos of onions; the onions are finely chopped. After the onions are chopped, they are cooked until they look brown, and then, when they look brown, butter is added. And then, you add crushed red pepper and it simmers. After it simmers, when the meat is about to go in, you put in crushed garlic- at least one bulb of crushed garlic for one chicken, a big bulb.

The garlic is chopped up and rubbed with the meat. Then you put it in the pot and after it cooks, some water is added. It shouldn't be too thin; it needs to be a bit thick. When it is cooked properly, it comes off the fire. It needs spices: black pepper, *timiz* spice. All in all, there are seven kinds of spices that you need, different spices. After these are added, eggs are boiled. When the eggs boil they are peeled, length-wise incisions are made in them, and they are placed in the stew made from the chicken, and the dish is ready to be served. Along with the chicken, *aiib*<sup>1</sup> is served. *Aiib* is a dairy product.

I: Is it made at home or bought from the store?

T: It can be prepared at home. If there's a cow in the house, it can be made there; if not, it can be bought from the supermarket.

I: How is it prepared? Is it time-consuming?

T: No, it isn't. It's made from cow's milk. The milk is made into yogurt. After it becomes yogurt, it curdles. After it curdles, after the butter comes out, you take the butter away and work with the remains, which we call *aiyra*.<sup>2</sup> You put this on a fire, a very low fire, for about 15 minutes. Then it is taken off the fire and it thickens on its own. This is then put through a strainer and what remains is the *aiib*. That's it.

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<sup>1</sup> similar to cottage cheese

<sup>2</sup> curd