

Levantine Arabic transcript:

مأكولات مشهورة

- سارة: شو عندكن أكلة مشهورة بالأردن؟  
وفا: عنا أكل بجنن أسمو منسف، هو عبارة عن صينية رز كبيرة، وبنحط عليه لحمه غنم أو خروف. وهو مطبوخ مع لبن بس جميد.  
سارة: أكيد لبن جامد مش لبن شرب يعني  
وفا: وغير شوي.. عندو طعم..  
سارة: حامض؟  
وفا: مش حامض بس ما في ناس ما بحبو يعني لازم تتعودي على طعمتوا.  
سارة: آه يعني هذا خصوصي بينعمل مع المنسف.  
وفا: نعم منسف.  
سارة: أنا يعرف كلمة المنسف إليها عدة يعني ساعات نحنا بنقلوا قالب رز على الجاج أو رز بلحم..  
وفا: هذا غير المقلوبة؟  
سارة: لأ المقلوبة شي غير، المقلوبة فيها باذنجان. بس المنسف اللي عم بتقولي عنو ممكن يكون اذا عم بتقولي في قلبوا لحمه فا رز بلحم، يعني أخذين هالكلمة شوي من الخليج، الخليج عندن رز بلحم، عندن كبسة. الكبسة هي.. ما بعرف.. عندن إياها بعنقد. عندن كمان منسف جاج او خروف أو شي بس بتبقى كثير كبيره وبقلبها بهارات كثير .  
وفا: وبنحط فيه صنوبر.. على المنسف.  
سارة: أكيد.  
وفا: وتقليديا بتاكل بمجموعات كبيره، يعني مش أسرة اربعة اللي بتروح تشتريها. بليلة يمكن ياكلوا من الصينية عشرة أو خمسطعاش .  
سارة: ينعمل عليها عزائم يعني. أيه، اكثر شي مزبوط، لأنو بينعمل يعني طبخة كبيرة بينعمل عليها عزيمة. في عندكن (... ) شي أكالات مشهورة؟  
وفا: هاي أشهر اكلة اللي عنا أياها بالأردن. عنا كمان صينية أسمها مسخن.  
سارة: أيه المسخن شو هوي؟  
وفا: المسخن هوي خبز بنحط عليه بصل وسماك وجاج.  
سارة: وبتحطوه بالفرن؟  
وفا: بنحطوا بالفرن يمكن ساعتين ثلاث ساعات.  
سارة: والخبز يكون مثل رغيف خبز ولا مقطعينوا للخبز.  
وفا: الخبز أو رغيف أو رغيفين خبز وبين كل رغيف خبز في جاج وبصل.  
سارة: آه يعني مثل طبقات.  
وفا: آه هيك إحنا بنساويه.  
سارة: مسخن..  
سارة: طيب في شي أكلة عندكن أسمها خضار مشكلة. أنا مرة سمعتها من جماعة أصحابنا بس هم فلسطينيه بسموها طاجن. عندكن إياها؟  
وفا: آه، لأ إحنا ما عنا إياها، هاي بأسرتي ما بنعملها بس أنا سمعت انو هي أكلة مغربية، مش هيك؟  
سارة: ما بعرف بس أنا اللي فهمتوا حسب ما فسرولي، الطاجن هو اللي نحنا بنعملوا، لحمه شق، ومعها خضار مشكلة، فليفلة بصل بندور كوسا وبطاطا، بتحطوها بالفرن ومنشان هيك إحنا بنقلها لحمه وخضار مشكلة، نحنا ما عنا إسم معين لإلها .

English translation:

Sarah: What famous foods do you have in Jordan?

Wafa: We have food, amazing food [literally, “gets you crazy”] called mansaf, which is made out of a big dish of rice. We add sheep or goat's meat to it. It is cooked with yogurt, but [the] gmeed<sup>1</sup> [kind].

Sarah: Of course, you mean thick yogurt and not drinking yogurt.

Wafa: It is a little different, and it tastes like....

Sarah: Lemon?

Wafa: No, not lemon, but there are people who don't like its taste. It takes time to get used to its taste.

Sarah: So this yogurt is made especially for mansaf.

Sarah: I know the word mansaf has many different meanings, sometimes we call it “rice dish with chicken” or “rice with meat.”

Wafa: Are these different from maqloobeh?

Sarah: Maqloobeh is something else. Maqloobeh has eggplant in it, but the mansaf you are talking about would be as you describe it, “rice in meat.”

Sarah: I mean we took this term from the Gulf. The Gulf has rice in meat; they (people in the Gulf) have kabseh. Kabseh -- I don't know, but I think they have it as chicken mansaf or lamb or something, but it is a big meal, and it has lots of spices in it.

Wafa: And we add almond to the mansaf, and traditionally it is eaten in big groups, I mean a family of four would not go buy it some night. It is possible that ten people would eat from the same dish.

Sarah: So it is for when you invite people over.

Wafa: Yes.

Sarah: Yes, that is most often the case. Because it is a big meal, you can invite people.<sup>2</sup>

Sarah: Do you have any other famous meals?

Wafa: This is the most famous one we have in Jordan; we also have a dish called msakhan.

---

<sup>1</sup> Gmeed is a tangy, aged yogurt

<sup>2</sup> Literally, “make invitations for it.”

Sarah: Yes, what is the msakhan?

Wafa: Msakhan is bread. We add onion, sumac<sup>3</sup>, and chicken to it.

Sarah: And you put it in the oven.

Wafa: We put it in the oven for about two to three hours.

Sarah: And the bread is like pita bread, or is it cut into pieces?

Wafa: There are one or two loaves of bread, and between each loaf there is chicken and onion.

Sarah: Oh, so it is like layers.

Wafa: Yes, this is how we do it.

Sarah: Do you have a dish that is called mixed vegetables? It is a dish of meat but it is called mixed vegetables.

Wafa: No.

Sarah: I once heard of it from Palestinian friends. They called it tagen.

Wafa: No, we don't have it, I mean not in my family, but I heard it is a Moroccan meal, isn't it?

Sarah: I don't know, but what I got from what they were saying is that tagen is pieces of meat with mixed vegetables: pepper, onion, tomato, zucchini, and potato. You put the whole thing in the oven, and that's why we call it meat with mixed vegetables. We don't have any other name for it.

**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 everyday. 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.

© 2003-2010 Five College Center for the Study of World Languages and Five Colleges, Incorporated

---

<sup>3</sup> Sumac is used widely in cookery in Arabia, Turkey and the Levant, and especially in Lebanese cuisine.