

CultureTalk North Africa Video Transcripts: <http://langmedia.fivecolleges.edu>  
**Preparing *Shakshoka***  
**Part 1**

**English translation of Libyan Arabic:**

**Abed:** *Assalam Alykom*. Of course, today's dish is, I mean, called Shakshoka. It's one of the traditional Libyan dishes and it is, of course, known in all cities and towns in Libya. The ingredients of this...aaa... this dish are, of course:

- Potatoes, 4 potatoes or based, of course, on the number of people who will eat the dish
- 2 hot peppers
- 4 green peppers
- Tomato paste, we call it tomato paste...tomato paste
- 4 cloves of garlic
- ¼ cup of oil
- 2 tomatoes
- 1 table spoon of salt. Of course, it depends on, for example, a person's wish. Some people like it unsalted, others, for example, prefer it with large amounts...it all depends.

**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.

© 2007-2010 Five College Center for the Study of World Languages and Five Colleges, Incorporated

