

**Tunisian Arabic transcript:**

الاكله هي الرز الجربي. ما نعرفش الاوصول او آلي خترع الطبخة جربي يعني منطقة من تونس، آلي هي جربة. الرز الجربي، تحط له يعني الرز مفور آآ الطبق آلي نفس، نطبخه في نفس الطبق آلي نطبخو فيها الكسكسي آلي هو المققول و الكسكاس. تحط ميا، ماء يغلي في الكسكاس آآ في المققول و الرز و التطمطم، معجون التطمطم و الفحات و كل شي نحطوه في وست الكسكاس آآ و ضيفي عليه آآ قطعة صغيرة من العلوش ولا، عادة العلوش... تم آلي شكون يعملو بالدجاج، تم شكون يعملو حتى بالسكالوب. أما ابن حاجة بالعلوش يعني المعروف و آلي. الرز الجربي بالعلوش. اووو رز عادي مش، يعني رز مفور عادي و من بعد انت تضيفي عليه يعني عواض كل شي يطيب كيما قلت لك بالكسكاس الفوقاني ميا يعني يطيب بالبخار يعني بالبخار يطلع له. طيب يعني تحط الرز نتاعك عادي من فوق الكسكاس و الرز تاعه و من الوطة طيب يعني المرققة تاعه، تحط فيها الخضرة مثلا بطاطا، الحمص، ل آآ الفلفل، ال آآ... الخضرة آلي انت عينك فيها، كيما التطمطم و الفحات تاعك و الزيت و لبصل و كل شي من بعد مي فوا يطبخ الرز نضيفو المرققة تاعه.

**English translation:**

We have a meal called *djerby* rice. I don't know, maybe the first one who made this dish was from Djerba which is a place in Tunisia. It is steamed rice. We cook it in the same pan we cook the couscous in and it is composed of two parts. You put water in the lower part of the pan and you put the rice, tomato paste and spices along with pieces of lamb in the upper part. Some people make it with chicken or turkey. But the best choice is lamb since it is known that this kind of rice is cooked with lamb.

And there is the ordinary steamed rice. Instead of cooking everything in the upper part and putting only water in the lower part, you put only rice in the upper part and you make the tomato sauce in the lower part along with vegetables like potato, chickpeas, peppers, carrots—the vegetables you would like to add. You let this mixture boil for a certain time till the rice is cooked with the steam and finally you mix this sauce with the rice.

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