

CultureTalk Uzbekistan Video Transcripts: <http://langmedia.fivecolleges.edu>
Frying the *Somsas*

Uzbek transcript:

Xo'sh endi...somsalarimizni, ya'ni chapaki sambo'samizni qovurishni boshlaymiz. Bu uchun tovani qizdiramiz... Yog'imiz qizidi, endi qovurishni boshlaymiz. Odatda...O'zbekistonda juda ko'p yog' solinadiyu, ko'p yog'ga hammasi birga tashlanib qizdirib olinadi. Endi bu yerda kamroq yog' bilan qovurishga harakat qilamiz...to qizarguncha qovuramiz. Ana qizara boshladi... Yog'imiz yaxshi qizigan bo'lishi kerak. Tayyor bo'ldi... Yo'gini yaxshilib tomizamiz. Aylantiramiz, ikkinchi tomoni ham yaxshilab qizarishi uchun...yaxshilab qovurilishi uchun. Xo'sh endi ular tayyor bo'ldi... Yog'larini yaxshilab tomizamiz, juda ham yog'li bo'lmasligi uchun. Qizorganidan keyin ularni bir tomonini aylantiramiz... Keyin ularni tovadan olamiz, qizorganidan keyin... Xo'sh somsalarimiz tayyor. Men aytib o'tganimdek bu somsalar Buxoroda biz chapaki sambo'sa deymiz, chapak umuman tojik tilida qarsakni bildiradi, sambo'sa bu tijik tilida somsa va chapaki...qarsak somsa deyilishiga sabab, ularni bukayatganimizda, ular doin ikki qo'lingiz bilan ularni bukasiz, shu uchun xuddi qarsak chalganday bo'ladi. Shu uchun chapaki sambo'sa deyiladi tojik tilida Buxoroda. O'zbek tilida somsa, aytib o'tganimdek ular ko'klik somsa, ko'katlardan qilish mumkin, yalpiz kabi ko'katlardan, qovoqdan qilish mumkin, go'shtli, turli xil qilish mumkin, bizniki kartoshkali somsa.

English translation:

Well, now...we shall start frying our *somsas*, i.e., *chapaki sambo'sas*. We shall heat the pan for this...The oil is hot, we shall start frying. Usually...in Uzbekistan we pour in a lot of oil and throw all of them [*somsas*] into a lot of oil and fry them at once. Now we shall try to fry in less oil here...We shall fry until they get brown. You can see it started turning brown... The oil needs to be well heated. It is ready... We shall let the oil drain well. Flip them over, so that the second side fries well too...to fry them well. Well, now they are ready... We shall let the oil drain well, so that it is not very oily. After they are brown on one side we flip them over... Then we shall take them from the pan, after they are brown enough...Well, *somsas* are ready. As I said these *somsas* are called *chapaki sambo'sa* in Bukhoro, *chapak* means "a clap" in Tajik, *sambo'sa* is Tajik for *somsa*... The reason they are called *clap somsa*, when you are folding them, you are supposed to fold them with both of your hands, as if you are clapping. That's why they are called *chapaki sambo'sa* in Tajik in Bukhoro. In Uzbek it is just *somsa*. As I said they can be made with greens, with mint. You can make with pumpkin, meat...One can make various kinds, and ours is with potatoes.

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