

select out HSC 2-2 (23)

INTERNATIONAL STUDENTS DAY FOOD BOOTH RECIPE

Please be concise and clear and use only this form

You will be assigned approximately 1 hour of prep time.

Please plan your recipe accordingly; please be on time.

No-shows will be dropped from the menu.

All recipes must be prepared and pre-cooked on Thursday; we cannot do deep-fried items or dishes that cannot be cooked the day before the event.

Salads, vegetable dishes & desserts are strongly recommended.

Country represented INDIA

Name of persons cooking (limit 2) 1 Shivani Khatau

Ext 4843 e-mail skhatau@email.smith.edu

2. Moitri Ghosh

Ext 5695 e-mail mghosh@email.smith.edu

Item(s) you will prepare:

Native Name **Shrimp Malai Curry**

English Name (if any) **Shrimps in Coconut Milk**

Servings to be prepared (no less than 25, no more than 75) **50**

Please PRINT your recipe for the # of servings (25-75) on the recipe form provided.

Use the enclosed table for conversion of weights & measures.

Include all ingredients including seasonings, etc. RADS may substitute for ingredients that are difficult to find.

Print the recipe preparation steps, including temperatures and methods.

Please describe the serving portion. (eg. One roll, one ladle etc.)

We are unable to do deep fried items or items which cannot be prepared the day before the event.

Please submit your recipe via e-mail as soon as possible but no later than October 1, 2004 to the IS Day cultural chairs.

Hala Al-Saud

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Good Luck & Bon Appetit!

