

# [The later skewers are used instead of swords.](https://assignbuster.com/the-later-skewers-are-used-instead-of-swords/)

Theofficial entry of kebabs into India, and to Oudh region (now Uttar Pradesh), iscredited to “ Sadat Ali Khan”, the ‘ first Nawab’ of Oudh from Persia. Though thenthe kebabs were a mere shadow of what they eventually became by the end of theKhan dynasty. The kebabs, very much like the pilafs of those days, wereelementary and took care of basic needs of food with very little spice. It is said that soldiers on the go would catch a prey inthe evening, skin it, wash and then skew it on their swords and cook over highfire, the original barbeque style. Once charred, salt, cumin, chilli and pepperwould be dusted on the meat and eaten off the sword. It was survival food atits best.

But taste-wise, the kebabs were chewy. Marbling (the weave and waftof fat and muscles that makes a meat succulent) was an unknown concept then. Althoughthere are hundreds of kebabs served throughout India but Galouti, Seekh, Kakori, shaami and Patthar ke kebab are a few ever remembered ones. Itis said that soldiers on the go would catch a prey in the evening, skin it, wash and then skew it on their swords and cook over high fire, the originalbarbeque style. Once charred, salt, cumin, chilli and pepper would be dusted onthe meat and eaten off the sword but later skewers are used instead of swords. 1. Avadhi cuisine is synonymous with the kakori kebab.

There are many storiesabout the invention of the kebab, including one that it wascreated for the British resident, who would be in a pursuit of softer version ofthe seekh kebab. The name “ Kakori” is not just known for the famous ‘ KakoriConspiracy’ of 1925, but also the delicious kebabs that go by the name of thissmall town in Uttar Pradesh. Kakori Kabab is one of the most famous dishes ofAwadhi cuisine and is known for its soft texture and aroma. It is roasted inskewers and served with rumali roti. 2.

The other galawat ka kebab (kebab made using anatural tenderizer like papaya) is what we now call the “ galauti kebab”. This soft, juicy, melt-in-themouth patty like kebab from Lucknow got its name from its creator, “ Haji MuradAli”. He had just one hand and hence was called ‘ Tunday’. “ Haji Murad ali”, apparently used more than 150 spices in his kebab and got the guardianship of “ NawabWvajid Ali Shah” who wanted to eat a kebab that was soft and easy on histoothless mouth, While the name of the maker was given to the kebab.

Unlikemost kebabs that are roasted, these are deep fried in clarified butter. 3. The galauti is actually a simpler kebab to make than the shami kebab. The shami kebab involvesminced meat and chana dal, cooked withwhole spices tied in a muslin cloth (potli masala), then grindingthe two together, shaping them and then cooking the kebab. It is a dual process of cooking.

The galauti involves just one-time cooking, so it is lesslabour-intensive and easier to do in commercial set ups. A popular kebab in India, Pakistan and Bangladesh, it is made with meat, chickpeas and egg. Eaten as asnack and an appetizer, the kebab goes back to the Mughal era when Syrian cooksinvented it in the emperor’s kitchen. Bilad-al Shaam was the old name of Syria.