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**ASSIGN
BUSTER**

The official entry of kebabs into India, and to Oudh region (now Uttar Pradesh), is credited to “Sadat Ali Khan”, the ‘first Nawab’ of Oudh from Persia. Though then the kebabs were a mere shadow of what they eventually became by the end of the Khan dynasty. The kebabs, very much like the pilafs of those days, were elementary and took care of basic needs of food with very little spice. It is 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 original barbeque style. Once charred, salt, cumin, chilli and pepper would be dusted on the meat and eaten off the sword. It was survival food at its best.

But taste-wise, the kebabs were chewy. Marbling (the weave and waft of fat and muscles that makes a meat succulent) was an unknown concept then. Although there are hundreds of kebabs served throughout India but Galouti, Seekh, Kakori, shaami and Patthar ke kebab are a few ever remembered ones. It is 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 original barbeque style. Once charred, salt, cumin, chilli and pepper would be dusted on the 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 stories about the invention of the kebab, including one that it was created for the British resident, who would be in a pursuit of softer version of the seekh kebab. The name “Kakori” is not just known for the famous ‘Kakori Conspiracy’ of 1925, but also the delicious kebabs that go by the name of this small town in Uttar Pradesh. Kakori Kabab is one of the most

famous dishes of Awadhi cuisine and is known for its soft texture and aroma. It is roasted on skewers and served with rumali roti. 2.

The other galawat ka kebab (kebab made using a natural tenderizer like papaya) is what we now call the “galauti kebab”. This soft, juicy, melt-in-the-mouth patty like kebab from Lucknow got its name from its creator, “Haji Murad Ali”. 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 “Nawab Wajid Ali Shah” who wanted to eat a kebab that was soft and easy on his toothless mouth, while the name of the maker was given to the kebab.

Unlike most 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 involves minced meat and chana dal, cooked with whole spices tied in a muslin cloth (potli masala), then grinding the 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 less labour-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 a snack and an appetizer, the kebab goes back to the Mughal era when Syrian cooks invented it in the emperor’s kitchen. Bilad-al Shaam was the old name of Syria.