Photo by M. Gulam Hussain

BATASHI FISH CURRY WITH BRINJAL AND POTATO

RECIPE BY M. GULAM HUSSAIN, HABIBA HUSSAIN, AND HEMENDRA SAHA

Ingredients

- 200 gm batashi or similar small fish (approx. 1 c)
- 150 gm brinjal (eggplant, appox. 3/4 c)
- 50 gm potato (approx. 1/2 c)
- 200 gm chopped onion (approx. 1 c)
- 1/2 tsp turmeric powder
- 1/4 tsp red chili powder
- 1/2 cumin powder
- 2 tbsp olive oil
- 1/2 tsp salt
- 8 green chilies
- 100 gm coriander leaves (cilantro, approx. 1/2 c)

Cooking Procedures

1. Clean the fish with a little salt and wash well with cool water. Cut the brinjal and potatoes into small, 2-inch pieces.
2. Heat olive oil in pan over medium to high heat. Once oil is very hot, add chopped onion and fry until lightly browned. Stir in salt, red chili, turmeric and cumin powders, add a little water, and boil 3-5 minutes. Next, add the cleaned fish, boil an additional 2 minutes, and then remove the fish from the pan, leaving spices and oil behind.
3. Add the brinjal and potato pieces to the pan, mix with the remaining hot spices, and boil for 5 minutes. After 5 minutes, add the fish back to the pan with the brinjal and potato, add 1 cup of water, and reduce the heat. Cover the pan and cook with a light flame for 15 minutes or until desired consistency. Add green chilies and coriander leaves in the last 2 minutes of cooking.
4. Serve the hot curry with rice.