



Enemy Kitchen

## Iraqi Fried Chicken

After eight weekly sessions learning how to cook Iraqi food, the students at the Hudson Guild Community Center in New York City proposed they teach me something about their families' recipes since they now knew so much about mine. Hyasheem asked, "Do Iraqis make Southern fried chicken?" I answered that no, to my knowledge there was nothing like it in Iraqi cuisine. "Well, then let's invent it," he said.

Hyasheem led the way and we cooked the chicken according to his specifications.

- 2 pounds chicken wings (or parts of your choice)
- 2 pounds chicken legs (or parts of your choice)
- 3 cups flour
- 6 eggs
- 1 tablespoon salt
- 2 cups breadcrumbs
- ½ tablespoon sumac
- 2-3 tablespoons Iraqi bharat spice mix (cumin, dried limes, turmeric, ginger, chili, curry, cloves, cardamom, dried rose petals, allspice)
- 1 tablespoon Iraqi date syrup
- 1 bottle sesame oil

Break eggs into a bowl and beat the eggs to even consistency. In a plastic bag, mix the flour, salt, spices, date syrup and breadcrumbs. Dip a piece of chicken in the egg batter and place in the plastic bag. Repeat until about six pieces of chicken are in the bag. Close bag tightly and shake vigorously, so that the mixture of flour and spices covers each piece.

In a deep pan, pour enough olive oil so that it is about 1/4 of an inch deep. Place on oven burner and let heat for 2 minutes. Place the six pieces of chicken in the pan and fry, turning often, until each side is medium-brown.

Repeat these steps until all the chicken is cooked.

Serve with a side of yellow turmeric rice, turshi, and amba (pickled mango).