



SVC - Sudani Voodoo Chicken

Rango (Egypt/Sudan)

Serves 2-3

INGREDIENTS

1 large chicken
(ritual sacrifice optional)
2 onions finely chopped
1 clove garlic
Freshly ground jawzat at-tiyb
(nutmeg)
2 teaspoons crushed and dried
red chillies
4 tomatoes
Cracked black pepper/salt/
vegetable oil
Sudani Voodoo seasoning (top secret
Egyptian/Sudanese spices –
travelling with the band)
Serve with rice, yogurt, fresh lime
and pita bread

METHOD

Wash your hands.

Pluck the chicken, taking care to save any feathers suitable for potential headdress making opportunities.

Save chicken entrails and legs for weekly ritual healing ceremony.

Fry the onions until golden brown, adding garlic, freshly ground nutmeg, crushed chilli and Rango seasoning, while making offerings to the Sudani spirits or your mother-in-law (as appropriate).

Add chopped tomatoes and water, creating a rich sauce stock in which to cook the chicken for approx 30-40 mins.

While the chicken is cooking enjoy vintage Sudanese songs performed on electric simsimiyya lyre, taking care not to forget to prepare the rice while listening to the enthralling songs.

Serve with rice, yogurt, fresh lime and pita bread.