

Salmon River Country Inn

November Passport Dinner – Saturday, November 4th

MONGOLIA

Mongols seem to have found simplicity healthier and more appealing when it comes to their food choices. Our recipes come from the translated 1330 manuscript

' A Soup for the Qan'

The original text was first presented to the Mongol Emperor Tuy-temuer of China as a dietary manual or “The proper and Essential Things for the Emperor's Food and Drink”. It is interesting and rather humorous to go through this book. It certainly was a challenge to find recipes for this dinner in our modern world, with no elephant, fox or weasel meat or other exotic herbs and ingredients.

STARTER

Served with Long Bread

Yellow Soup (Chickpeas cooked in a vegetable based broth with rice seasoned with salt, pepper, saffron and turmeric (with or without bacon bits)

Or

Fine Fish Hash made of halibut and haddock with buckwheat, onions, ginger, basil, seasoned with salt, pepper, mustard and vinegar) alongside a pickled bean & watermelon salad

MAIN COURSE

Chicken Morsels with vermicelli, spinach and onion sauce on the side

or

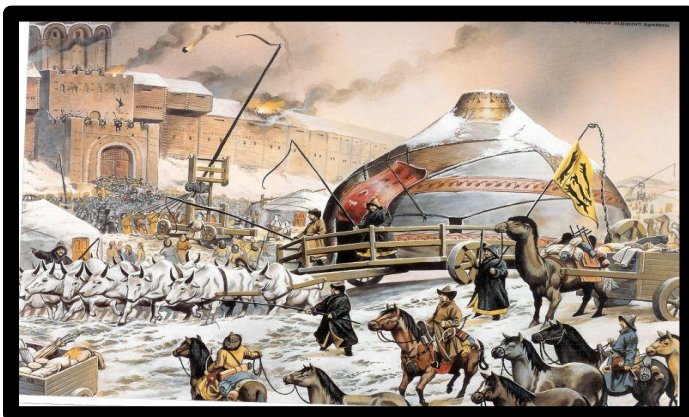
Meat cakes (minced sheep mixed with leeks, onions and rice flour seasoned with garlic, salt pepper and coriander) served on white rice with a mushroom sauce on the side

or

Stuffed Eggplant (stuffing: cooked millet, yogurt, basil, salt, pepper and onions) with a basil cream sauce and steamed spinach

DESSERT

Hays Kebabs (made of bread crumbs, dates, almonds, pistachios and sesame oil) & **White Pudding** orange and honey flavoured with sesame sugar crisp (Coffee and tea included)



Bar Opens: 6:30 PM

Dinner served: 7:00 PM

\$32.00 per person

Reservations Required

Please call (902)889-2233, or

Email Margit@SalmonRiverCountryInn.ca