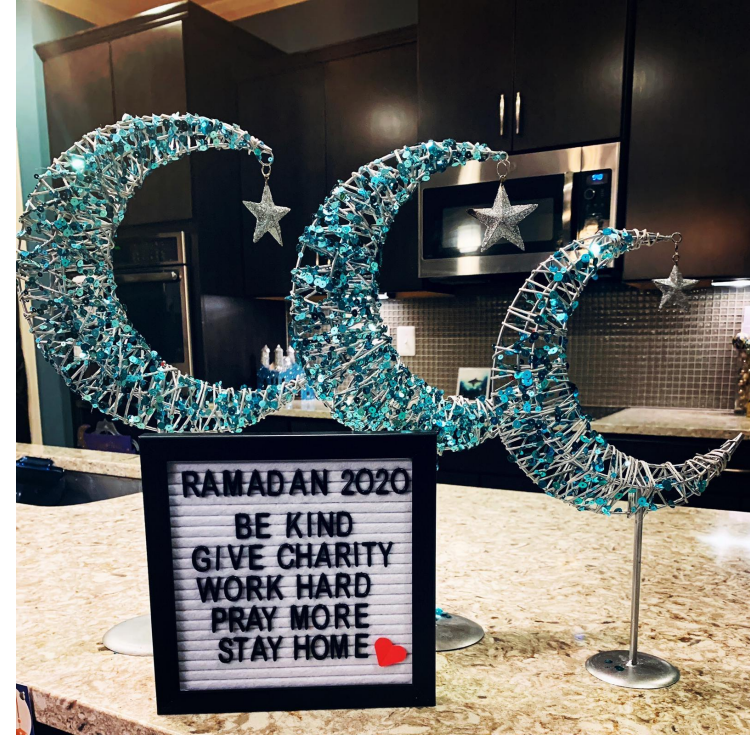




KARAMAH
MUSLIM WOMEN LAWYERS FOR HUMAN RIGHTS

LLSP ALUMNAE RAMADAN SCRAPBOOK 2020



Shared by Salma Hasan Ali, KARAMAH's Secretary/director. An introduction video to her "30 days 30 deeds" blog, as the theme is '30 reflections of our times'

<http://www.salmahasanali.com/category/30days30deeds/30-reflections/>





Paintings by
Shajuti Hossain

Sitti's (gramma's) Sambusa

Recipe

By Hasnaa Mokhtar (LLSP, class of 2017).

Sambusa, or sambusak, is a treat I looked forward to having each Ramadan at *sitti's* home. It is a fried pastry filled with a savory stuffing and shaped as a half-moon. *Sitti* tried multiple dough recipes until she perfected her own and chose to fill it with either cooked ground beef mixed with fresh herbs, any type of cheese, or cooked vegetables. Every day of Ramadan, a plate of these crunchy and fulfilling sambusas sat at the center of the dining table – or sometimes at the *sufra* (ground cover) – waiting to be devoured. Sambusa is a Ramadan staple in our household and in preserving this tradition I choose to honor *sitti's* legacy and those who came before her. I am sharing her recipe and I hope you enjoy it!

Sitti's dough ingredients:

4 cups of flour
2 tbsp of cornstarch
½ cup of vegetable oil
1 tsp of salt
1 cup of water (or as needed for the dough)

In a bowl, mix the flour, corn starch, and salt well. Add in the vegetable oil and mix more. Then add the water slowly and at this point start using your hands (or a mixed) until you get a smooth and firm dough. Knead it for 5-10 minutes on a surface or in a mixer and then put the dough in a bowl and cover it to rest for an hour.



Sitti's filling ingredients:

½ kilo of ground beef
1 medium onion finely chopped
1 minced garlic clove
¼ tsp black pepper
¼ tsp ground cumin
¼ tsp ground coriander
¼ tsp ground cinnamon
Salt to taste
¼ cup of finely chopped parsley
¼ cup of finely chopped dill
¼ of finely chopped cilantro

Mix the beef, onion, garlic, and spices in a frying pan and place on the stove on medium heat. Stir the mix and break any lumps until the beef absorbs the juices, dill, and cilantro.

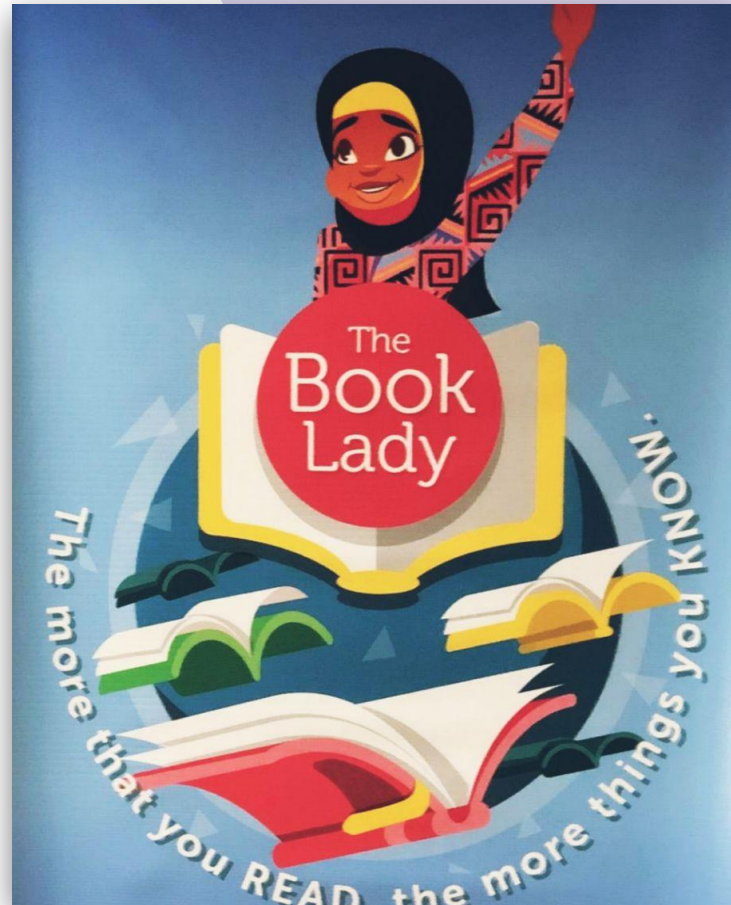
Divide the dough into small balls. Use a dough rolling pin to flatten the dough balls into thin circles. Add a tablespoon of filling in the middle and fold the dough into half creating the half-moon shape. You can either press the edges of the half-moon with a fork or use a dough (or dumpling) press mold to shape them. Heat the oil and fry the sambusas until golden brown and crispy. You can make them a day in advance and keep them in the fridge until it is time to fry and serve!



Shared by
Sabrina Rahimi



A picture shared by Atiya Aftab, Esq. LLSP class of 2011 (on the right) with her daughter Zahra Bukhari, LLSP class of 2018. This is a photo from Zahra's engagement in October 2019.



Shared by
Khadija Mahdi

Shared By Sahar Khamis, a Associate professor at the University of Maryland, College Park.

“The Bridge”, a monthly radio show in which Sahar has been presenting on “U.S. Arab Radio”, the first Arab-American radio station in the U.S. & Canada, over the last 7 years.



This specific episode shared tackled the theme “Religious Celebrations and Community Activism during a Time of Crisis”, and the 3 guests were from the Jewish, Christian, and Muslim faith traditions. The episode talked about how the celebrations of Ramadan Easter, and Passover are different this year.