

SPICES OF SRI LANKA

BEEF

Beef steak
Beef devilled curry
Beef goulash
Beef smore
Beef tea
Black beef curry
Vindhalu
Beef stew
Persian curry
Sathe curry
Tripe and onion
Tripe curry
Devil curry
Capsicum beef
Devilled kidney with pineapple
Devilled beef
Pan roast chatty roast or pot roast
Jhal fruz
Sliced beef with vinegar

BREAKFAST

Milk rice
Stringhoppers "iddi appa"
Thosai
Rotti
Pittu
Sweet potato
Hoppers ("appa")
Chappati

CHICKEN

Chicken curry
Chicken spice
Chicken fry in wine
Cashew chick-up
Chicken chop suetz
Chicken fry fowl badun
Chicken supere
Chicken with ham
De-chicken
Fried chicken
Tandoori chicken
Turkish chicke
Whole chickenspanish chicken

CHUTNEY

Apple chutney
Mint sweet chutney
Indian chutney
Beetroot chutney
Peach chutney
Orange & date chutney
Mint chutney
Green tomato chutney

Tomato chutney

FISH

Fish kedgerree
Fish smore
White fish curry
Fish vindaloo
Fish pudding
Pickled fish

MISCELLANEOUS

Rice wine
Corned tongue
Devilled cornbeef hash
Fish rolls
'godamba' rotti rolls
Onion salad
Rose sherbet
Pineapple brandy
Fridge corn beef
Pan rolls - minced meat pancakes
Meat buns
Ladies' fingers salad
Ginger beer
Prawn paste ('prawn blachan')

MISCELLANEOUS CURRIES

Green jak pickled curry `polos pahi
Liver curry
Devilled liver
Duck curry
Eggplant curry
`kurumia' meat with green chilli
Jaffna curry
Stuffed capsicum curry
Pineapple curry
Thosai curry
Fried egg curry

PICKLE

Pickled prunes
Date pickle
Sweet lime pickle
Pineapple & date pickle
Cucumber pickle
"SPICED VINEGAR"
Pineapple pickle
Malay pickle
PREPARED MUSTARD
Dry kingfish pachodi [pickle]
Dry fish pickle
Onion pickle
Sweet tomato pickle
Eggplant pickle brinjal "pahi
Fresh prawn, mango & dry fish (bacala) pickle

PORK

Devilled pork chops
Fried pork sauni yaki
Pickled pork
Pork chop suetz mixed
Fried pork curry pork badun
Pork in chilli SAUCE"
Sweet & sour pork
Barbecued pork pork curry
CURRY POWDER
Pork moju

RICE

Savoury rice
Lemon rice
Yellow rice
Spanish rice
Turkish rice
Pilau
Rice pilau
MARINADE
Chinese fried ric
Buriyani
FOR THE CURRY
Indonesian rice
Lamprii
Ghee rice

SAMBOL

Prawn sambol
Coconut "pol" sambol
`seeni' onion sambol
Ground coconut `thosai' sambol
Ground chilli sambol
`lunumiris'
Green mango sambol
Green chilli & prawn sambol
Fried maldive fish sambol
`katta' sambol
Eggplant sambol
Cucumber sambol

SAUCE

Chilli sauce
Brandy sauce
Lemon sauce
Egg sauce for fish - boiled or fried fish
Curry sauce
Chilli vinegar
Tomato sauce
CHILLIE VINEGAR

SEAFOOD

Crab rolls
Prawn fireworks
Fried crab with chilli

Prawn malabar
Dried prawn *`pachadi`*
Devilleed prawns
Cuttlefish "*dhalla*" curry
Curried prawns3crab curry
Crab claws in sauce
Baked crabs with cream
Baked crabs

SOUP

Fish soup
Chilli soup – *`miris hodhi`*
Lentil soup
`mulligatawny`

SWEETS

Coconut pudding
Queen coconut pudding
Sri pudding
Vattalappam
Semolina cheese cake
PASTRY
Rice peach pudding
Potato pudding
Pineapple upside down
pudding
Oat slices
Pineapple fluff
Milk scones
Moulded mango pudding
Love cake
Palm sugar (*jaggery*) pudding
Lemon sponge cake
Date & nut cake
Palm sugar (*jaggery*) cake 3
Date toffee
Co-co cashew
Christmas cake
Caramel pudding
Carrot toffee
Butter cake
Almond cookies
Bruedher

TASTE

Hot cocktail balls
Stuffed chillies
Prunes with devilled pine
Roll cutlets
Eggplant savoury
`wadai`
Potato fry
Meat balls
`murukku`
Pineapple & date taste
Fish patties
Eggplant cutlet
Devilleed peas
Devilleed olives

`pakada`
Cocktail eggs
Devilleed cashewnuts
Devil cutlets
Devilleed frankfurts

VEGETABLE

`Cabbage mallun`
Sweet potato white vegetable
`wattaka` pumpkin vegetable
Lentil curry
Ladies' fingers (*okra*)
vegetable
Curried leeks
Creamed cauliflower
Drumsticks white vegetable
Curried beans
Cooked cucumber salad with
fish