

TANDIR MEAT

Invention of fire played a significant role in the development of relationship between humankind and the nature. As a result of invention of thousands of ways of cooking meal on fire, meat became the food product, which is consumed all over the world.

Despite emergence in very ancient times, the meal called '*Tandir go'sht*' (Oven Meat) it became wide spread among southern part of Uzbekistan among people whose ancestors were from nomadic tribes. Even though it seems easy to prepare this meal, tandir meat, that is prepared in Surkhondarya, Qashqadarya, Samarqand, Navoiy and in some mountainous regions of Jizzakh differs from meat prepared in other regions with its taste and appetizing appearance .

As a rule, tandir go'sht is prepared from newly slaughtered sheep (ram) or castrated goat. The meat is melted into big parts and mixed with salt and species

and cured for some time. After some time, it is put to special oven which was specially installed for this purpose. The oven is heated and its brass is gathered into one place. Metallic or ceramic dish which is full of cold water is placed on the brass. This helps the meat not to become solid, but mild.

Once the meat is hanged on, odorous fir tree branches are also hung among them. Then all the holes of the oven are closed and plastered in order to keep inner temperature. In approximately one and a half hour (may vary depending on the amount of the meat and to the age of the cattle) the tandir meat gets ready and can be consumed.

In the aforementioned regions of Uzbekistan, there are special dining rooms and famous chefs who prepare tandir meat. The secrets of preparation of this meal are being passed from generation to generation.



