

BLACK ARTISTS+ DESIGNERS GUILD

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P O T T E R Y B A R N

OPEN-FACED DOUBLES

YIELD

Makes 10 servings

INGREDIENTS

Bara

½ to 1 cup warm water
¼ tsp. sugar
1 tsp. dry yeast
2 cups all-purpose flour
½ tsp. kosher salt
1 tsp. tumeric powder
½ tsp. ground cumin
½ tsp. ground black pepper
Vegetable oil for frying

Filling

2 cups dried chickpeas,
soaked overnight
1 tbs. canola oil
1 onion, diced
3 garlic cloves
2 tbs. curry powder
1 tbs. ground cumin
½ lb. small Yukon gold or
new potatoes, peeled
and quartered
1 small butternut squash, diced
1 Scotch bonnet chile, or 2 to 3
habanero chiles
Salt and pepper to taste

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“Doubles, popular among street foods in Trinidad and Tobago, are my favorite dinner party entree. I love them because of the warm spices and because their heavy filling can be lightened up when served as a delicious naturally vegan taco or sandwich with a spicy herb sauce or sweet tangy sauce.”

ISAIAH MARTINEZ, from Bryant Terry's *Black Food*

Make the bara: In a medium bowl, mix the water with the sugar and yeast and let it get bubbly, 2 to 5 minutes. In a separate bowl, mix the flour with the seasonings. Fold the flour mixture into the yeast mixture and knead until it's soft and smooth, 2 to 3 minutes. Place the dough in an oiled bowl and set it in a warm area to rise until it's double in size, 1 to 2 hours.

Separate the dough into ten portions, rolling each one into a ball, and then, on a floured surface, flatten each to a ¼" thickness.

Fill a cast-iron skillet halfway with oil. Heat until the oil reaches 350° F on a candy thermometer, then drop in the bara and cook for 1 minute on each side. They will puff up slightly. Remove the baras from the oil with a slotted spoon and place on paper towels.

Make the filling: Rinse the soaked chickpeas well, then drain. Add the chickpeas to a large pot, cover with fresh water, and bring to a boil. Cook the chickpeas until just tender, then drain off most of the liquid, reserving enough to just cover the beans.

In a large deep skillet, add the oil, garlic, curry, and cumin and toast until fragrant on medium-low heat for 5 to 10 minutes, then turn off the heat. Add the potatoes and squash to the skillet, coating the ingredients in the curry mixture, then deglaze with the reserved bean liquid, making sure the ingredients are covered. Add the chile (keep whole). Simmer on low heat until all the ingredients are tender, 30 to 45 minutes. Season with salt and pepper. This filling always tastes better the next day.

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P O T T E R Y B A R N

OPEN-FACED DOUBLES

YIELD

Makes 10 servings

INGREDIENTS

Tamarind Sauce

¼ cup tamarind paste

½ cup jaggery or cane sugar

(Open-Faced Doubles, continued)

Make the sauce: Gently warm the tamarind paste in a saucepan, adding the sugar and ¼ cup water at a time, until the sugar has dissolved, being careful not to reduce it; this shouldn't take longer than 5 minutes.

Cool the sauce and serve at room temperature or cold.

Make the chutney: Mix the pepper sauce and cucumber. Season with the vinegar. Add the herbs last and mix well. (Don't add salt because it will break down faster that way.)

To serve: Place a bara on a plate, spoon some chickpeas over it, and top with the tamarind sauce and chutney.

Find the joy. Spread the love.