9. Kitchen and Cooking Implements, and Culinary Techniques and Terms

9.1 Kitchen and Cooking Implements

akhthāʾ al-baqar (أخثاء البقر) cow dung, used in Kanz recipe 723 to make a vessel, after mixing it with white clay. These vessels were used to store fresh grapes, so that they may be used out of season.

awānī (أواني) vessels (in general).

bardī (بردي) papyrus, of which a small piece is thrown into the pot to absorb smoky odors or excess salt (Kanz, p. 70).

barnīyya (برنية) pl. barnānī (براني) wide-mouthed jar, short necked, like qaṭramīz, see entry below.

bātiya (باطية) large wide bowl, commonly made of glass, used as a punch bowl, filled with wine for drinkers to scoop from (Lisān al-ʿArab, s.v. بطا). It was also used in the kitchen, as in Kanz recipe 564, for keeping seasoned olives.

bilāṭa (بلاغة) large flat tile.

biṭāna (بطانة) lining cloth, usually made of cotton, used in Kanz recipe 725 to keep the dates moist throughout the night.

burma (برمة) pl. birām (برام) soapstone pot.

diliq (بلوق) large earthenware jar.
Dabba (دبّة) pl. dibb (دبّ) earthenware vessels in which salt-cured fish were preserved. Fish preserved this way are called samak dibb (سمك دب).

Dakshab (دكشاب) paddle-like stirring utensil.

Dakshab khashab mabrūm (دكشاب خشب مبروم) cylindrical wooden rod, used for stirring a pot, as in Kanz recipe 357.

Dann (دنّ) large earthenware cask.

Dast (دست) large brass pot, also called tinjir (طنجر). A dast could also be made of soapstone (biram) or earthenware (fakhkar).

Dast latif (دست لطيف) small brass pot.

Dast nuhas ahamar (دست نحاس احمر) large red copper pot.

Dast nuhas muannak (دست نحاس م讖ك) tinned copper pot, primarily used for making thick puddings (halawat), because it can stand the rigorous stirring and beating involved in making them.

Fahm (فحم) charcoal, preferred for fueling the fire because it does not generate smoke.

Fakhkar (فخار) earthenware pots and utensils.