

# Ugali Recipe - Yum :-)

## GOAL/OUTPUT:

Makes 4-5 servings of Ugali

## INGREDIENTS:

- Fine cornmeal
- Water
- Salt

## INSTRUCTIONS/STEPS:

- 1 Add water to a heavy, large saucepan. Add some salt. Bring to a boil, remove about a cup of the contents, and set aside.
- 2 Gradually whisk in the cornmeal, until you have added the whole thing into the pot, a little bit at a time and keep stirring with a wooden spoon to prevent any lumps. You may have to remove the saucepan from the heat while trying to get rid of lumps in order to prevent the mix from burning.
- 3 Reduce the heat to low and cook until the mixture thickens.
- 4 Then add the remaining boiled water, reduce heat, cover, and cook for a few more minutes. You may add some more water, if desired. Turn off the heat. Scoop out balls with a small bowl — shake and form a ball by rolling around a bowl.
- 5 The dish is now ready to be served!

**Source:** This content is hosted by Meta and currently includes learning resources drawn from Youth and Media at the Berkman Klein Center for Internet & Society at Harvard University under a Creative Commons Attribution-ShareAlike 4.0 International license. You can make use of them, including copying and preparing derivative works, whether commercial or non-commercial, so long as you attribute Youth and Media as the original source and follow the other terms of the license, sharing any further works under the same terms.