

# Ugali Recipe - Yum :-)

## GOAL/OUTPUT:

Makes 4-5 servings of Ugali

## INGREDIENTS:

- 2 cups of fine cornmeal
- 4 or more cups of water
- $\frac{1}{2}$  teaspoon of salt

## INSTRUCTIONS/STEPS:

- 1 **Add 4 cups of water to a heavy large saucepan. Add  $\frac{1}{2}$  teaspoon of salt.** Bring to a boil, remove about a cup of the contents, and set aside.
- 2 **Gradually whisk in 2 cups of fine 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. 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 10 minutes.** 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!

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