Desserts from Around the World with Sanctuary Kitchen & OISS (2017)

We are thrilled to be partnering with Sanctuary Kitchen for an evening of cross-cultural sharing with refugee cooks from Syria, Iraq, and the Sudan. We will be introducing everyone to a few traditional Thanksgiving desserts, and then each cook will bring an authentic dessert that is popular in their home country. Throughout the evening, we will be sampling: Basbousa (Sudan) - a traditional sweet cake made from semolina, drizzled with sweet syrupMa’amoul (Iraq) - delicious cookies filled with two different fillings - dates and nuts, then formed by using special wood-carved moldsKunafah (Syria) - popular cheese pastry dessert made with shredded phyllo dough then soaked in sweet syrup, served warm, garnished with pistachiosParticipants will also enjoy learning about and sipping chay mubakhar, a unique smoked tea with aromatics, and a popular Sudanese tradition.Guests will have the opportunity to ask questions and share stories in order to gain insight into the cooks’ culinary backgrounds and cultures, as well as their refugee and resettlement experiences. Please come prepared with questions to contribute to the conversation!This event is being generously co-sponsored by the Wintle Gift and McDougal Graduate Student Life.