

Shiro Wot

Ingredients (for 8 portions)

- Mitten Shiro
- 2 tbsps spiced butter
- 1 red onion – finely diced
- 1 tbsp garlic – minced
- 1 tbsp ginger – minced
- 1 tbsp berbere
- 2 cups water
- Salt

Method

1. Heat spiced butter over medium low heat, add onion, and sauté for 15 minutes to soften.
2. Add garlic and ginger and sauté ~5 minutes.
3. Stir in berbere and add water, bring to a low simmer. Add salt to taste.
4. Add mitten to get desired consistency and simmer for ~5 minutes.
5. Adjust salt and serve.