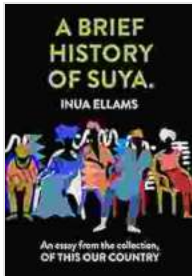


A Brief History of Suya



A Brief History of Suya.: An essay from the collection, Of This Our Country by Inua Ellams

★★★★★ 5 out of 5

Language : English
File size : 1131 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
Word Wise : Enabled



Suya is a popular street food in Nigeria, consisting of skewered meat that is marinated in a spicy, savory sauce and grilled over an open fire. It is typically made with beef or chicken, but other types of meat can also be used. Suya is often served with onions, peppers, and tomatoes, and it can be eaten as a snack or as part of a larger meal.

The origins of suya can be traced back to the Hausa people of northern Nigeria. The Hausa word "suya" means "to pierce" or "to stab", and it is thought that the dish was originally created by hunters who would skewer their meat over a fire to cook it.

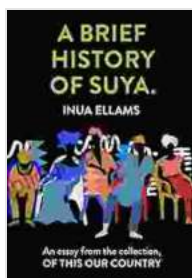
Over time, suya became popular throughout Nigeria and beyond. It is now enjoyed by people of all ages and backgrounds, and it can be found in restaurants, markets, and street food stalls all over the country. Suya has also become popular in other parts of Africa, as well as in the United States and Europe.

The key ingredient in suya is the meat. Beef or chicken is most commonly used, but other types of meat, such as goat, lamb, or fish, can also be used. The meat is cut into thin strips and then marinated in a spicy, savory sauce. The marinade typically contains ingredients such as ground peanuts, suya spice, chili peppers, onions, garlic, and ginger.

Suya is cooked over an open fire. The skewers are placed over the fire and grilled until the meat is cooked through. The meat is often basted with the marinade while it is cooking, which helps to keep it moist and flavorful.

Suya is typically served with onions, peppers, and tomatoes. It can be eaten as a snack or as part of a larger meal. Suya is also often served with a side of kuli kuli, a type of peanut cake.

Suya is a delicious and popular street food in Nigeria. It is made with skewered meat that is marinated in a spicy, savory sauce and grilled over an open fire. Suya is enjoyed by people of all ages and backgrounds, and it can be found in restaurants, markets, and street food stalls all over the country.



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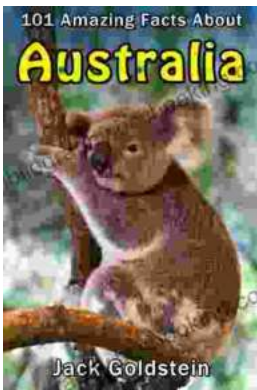
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