

So on the floor there was a bag of flour, five pounds of flour, a pitcher of water, and some butter. So Srila Prabhupada said, "Can you make a medium-hard dough?" So I said, "What do you mean, a medium-hard dough?" So he said, "How old are you?" So I said, "I am 25 years old." He said, "You are 25 years old, and you can't make a medium-hard dough? Any girl 5 years old in India, she can make a medium-hard dough." So, immediately I am a little nervous, very nervous. Then just after, he always had that way after sometimes being a little pointed, he said, "Never mind, I will show you."

So how many here have made kachoris? Raise your hand please. So that you know that kachoris are not an ordinary pastry. A pastry in the west is defined as being made with a light hand. That means you do not knead a pastry dough. You mix the ingredients together and handle them as little as possible and then roll them out. The main exception to that is something called phyllo, a Greek dough.

So kachori dough was very unusual for me, for as you know, kachori dough is kneaded, to become elastic, and then it is fried. And by frying it at just the right temperature, for just the right amount of time, the heat allows the butterfat content as it's mixed with the gluten in the flour to turn into layers, lovely flakey layers. And those layers are buttery, they are never greasy, a good kachori is anything but greasy, but just flakey and unusually delicious. But I had never seen such a thing. So Prabhupada very deftly and expertly made a kachori dough. Then he gave me the job of assembling aloo kachori. So I was with Srila Prabhupada from about 10 a.m. in the morning until 4 p.m. in the afternoon, about six hours making kachoris, and stuffing kachoris. And everything that can go wrong went wrong that day, while Srila Prabhupada single handedly in the kitchen made thirteen dishes for forty people, all alone in the kitchen. He would bring out dish after dish. My first big faux pas was after about an hour or so, maybe an hour and a half. I said, "Swamiji, may I have a cigarette break?" [laughter] So it was the galley kitchen, and he poked his head around the corner and he said, "Go wash your hands." So this is the beginning of the hand washing. Day two in the kitchen, "Go wash your hands." This was practically the first instruction I got from Srila Prabhupada. So I went and washed my hands. So at this time, Prabhupada began to reveal the rules and regulations of Krsna consciousness. So sometime later I said, "Swamiji, may I have a glass of water?" "Go wash your hands." Number two. So he tells me a little bit that this is not ordinary cooking, this is cooking for Krsna, and when we cook for Krsna, we don't eat anything, we don't taste anything, we don't allow our senses to enjoy anything. So later in the day, it is getting very hot, it is a hot day, and I am perspiring, and Srila Prabhupada sees me wipe my brow of the sweat, "Go wash your hands." So then he talks a little about this external cleanliness that we've talked about. This external cleanliness. We don't contaminate, even our dress. You leave the kitchen, take care of your business, you come back, go wash your hands, and begin. So it is interesting, that in that very first day he gave me a little bit of insight into respect, cleanliness and a little of the rules and regulations, very early in the kitchen.