

## Feast

On the table:  
seasoned salt\*

Course 1  
Mustard chicken  
Cheese and almond samosas

Course 2  
Halam of Kid  
Raita  
Carrots with Vinaigrette  
Olives\*  
Flat bread \*

Course 3  
Chicken & dumplings

Course 4  
Rice & beans  
Marinated eggplant \*  
Sausages \*  
Spiced mustard \*

Course 5  
Lentils with cheese, greens, and eggs  
Flat bread \*

Course 6  
Roasted goat ribs  
Noodles in gravy  
Poached asparagus with pomegranate seeds  
Walnut & garlic sauce

Course 7  
Almond & coconut fudge \*  
Candied orange peel \*  
Walnut and date pastries\*

## Course 1

### Mustard Chicken

Another Barida from the book of al-Wathiq (p 163)

Take a roasted chicken. Disjoint it and arrange the pieces on a platter. Beat together mustard made with good wine vinegar and a small amount of murri and some sugar so that the sauce taste sweet and sour. Add to the mixture ground walnut and asafetida leaves. Pour the sauce over the chicken then pour olive oil all over. Sprinkle with pomegranate seeds and chopped rue.

Small rotisserie chicken, jointed

½ c creole mustard 4 oz

¼ c olive oil 2 oz

2 tsp soy sauce

¼ c red wine vinegar 2 oz

1/8 c sugar

2 oz walnuts

For 12

### Samosas

Make them tiny cheese, ground almond, leeks, pepper, coriander. Wrapped in thin dough in triangles and fried.

Premade Chinese dumpling wrappers.

4 oz cream cheese

4 oz farmers cheese

½ c whole almonds

1/8 c green onions

1 tsp coriander

¼ tsp pepper

Fry in oil, salt afterwards.

## Course 2

### Halam of Kid

Scald a kid and scrape the skin thoroughly. Split it open and flatten it. Slit open the thigh from the inside down to the joints. Pour 20 cups of wine vinegar. Add water to the vinegar and let it be more than the amount of vinegar used. Put the prepared kid in the liquid and let it cook until done. Take the meat out and wash in cold water and salt. Remove the bones and press. Prepare the appropriate sauce. Add to wine vinegar thyme, asafetida leaves, parsley and rue. Put the pressed meat in the sauce and add asafetida root and citron leaves. To serve the meat prepare small bowls with cheese, olives, dipping sauce, eggplant, and thyme. Add a tray with endive leaves, parsley, rolled sandwiches.

10 lb lamb, 1 bunch parsley, thyme, 16 oz wine vinegar, salt, long pepper

### Jajaq (Raita)

4 oz serving

Take a clean leather container. Pour yogurt into it and add salt. Stir into the yogurt, chopped onion, whole skinned cloves of garlic, finely chopped parsley, mint, tarragon, rue, cucumber, artichoke. Serve with olive oil.

96 oz full-fat yogurt

36 small cucumbers

6 bunch parsley, mint, 12 clove garlic, 6 bunch green onions

### Barida Jazar Mahshi (Carrots with Vinaigrette)

2 oz per person

Boil the carrots, cut them crosswise into rings like coins and set them aside. Chop onion, fresh herbs, and rue. Fry them well in olive oil and pour on them murri and vinegar. Add as well cassia, black pepper, galangal, coriander, caraway, ginger, spikenard, and cloves. Bring the pot to a boil and pour all over the carrots. Chop rue and serve.

10 lb carrots

12 onions

pepper, spikenard, coriander, cinnamon, fennel, clove  
murri, vinegar, olive oil

Olives \*

Flat bread \*

### Course 3

#### Zirbaja khamiriyya

Choose 4 young plump pigeons. Put them in a pot along with a handful of chickpeas, salt, ½ lb leeks, chopped cilantro, 1 c olive oil, enough water to cover the birds. Let the pot cook until the meat is half done. Pour into the pot 2/3 c wine vinegar, ground coriander, ½ c murri. Take dough yeast the size of two walnuts. Mix and blend with sweet wine, black pepper, long pepper, cassia, and ginger. And lots of cumin. Beat all these ingredients together and add to the pot. Continue cooking until the fermented dough is done. Cover tightly until serving.

Test recipe for 6

2 lb chicken thighs, chopped

1 tsp salt

Stems from 1 bunch cilantro

1 large leek, sliced

2 tbl olive oil

7 ½ c water

1 can chickpeas

20 lb whole chickens

13 leeks

6 bunches cilantro

13 cans chickpeas

13 c all-purpose flour

1/2 cup baking powder

2 tablespoons salt

3/4 cup olive oil

3 c sweet white wine

3 1/3 c water

## Course 4

### **Lubya Tannuriyyat (Rice & beans)**

Soak beans overnight. Take similar quantity of good quality rice, mix with beans. Cook with milk, murri, galangal, cassia. Bake.

2 c rice and 1 can blackeyed peas for 2 tables

12 c rice, 6 cans blackeyed peas, 12 c milk, stick cinnamon, galangal, salt

### **Badinjan mamqur (Marinated eggplant) \* for 2 tables**

6 large purple eggplant, peeled

6 onion, sautéed in olive oil

Rue and parsley

6 tbl coriander

2 bags sprigs thyme

6 tbl salt

Mix vinegar, water, coriander, thyme, salt. Bring to a boil. Cook eggplants until translucent.

Sautee onions in olive oil. Combine and refrigerate.

### **Laqaniq**

Makes 5 pounds

4 pounds lamb meat

1 pound lamb fat

40 grams Kosher salt

20 grams sugar

15 grams cumin

10 grams black pepper

4 grams dry oregano

10 grams dried onions

5 grams allspice

1/4 cup red wine vinegar

3/4 cup red wine

hog casings (ask you butcher for them)

Chill the meat until it is almost frozen by putting it in the freezer for an hour or so.

Take out some hog casings and set in a bowl of very warm water.

Chop meat and fat into 1 inch chunks.

Take out half the black pepper.

Combine the salt, half the pepper, and the herbs and spices with the meat, mix well with your hands and let it rest in the fridge for about an hour.

Grind through your meat grinder (you can use a food processor in a pinch, but you will not get a fine texture) using the coarse die.

Add the rest of the black pepper, the vinegar and wine, then mix thoroughly either using a Kitchenaid on low for 60-90 seconds or with your (very clean) hands. This is important to get the sausage to bind properly. Once it is mixed well, put it back in the fridge.

## Course 5

### Adas jalil ghayr maqshur

(Lentils with cheese, greens, and eggs)

Pick over the lentils, wash them, and cook them with round onions and cheese. Also add chard. Break eggs on them but leave them whole. This dish is seasoned with coriander seeds, cumin, and a little cassia and galangal. Besides you need to add to the pot before the dish is fully cooked a lot of dill and mint.

1 lb lentils

1 tbl salt

Cook and partially drain

Add 1 bunch endive, 6 oz sharp feta,  $\frac{1}{4}$  c fresh dill, chopped, coriander, cumin, cinnamon  
4 eggs, poached and laid on top

This made a large pot full. Probably enough for 15 people for feast portions.

6 lb lentils

6 bunches endive

6 onions

36 oz feta

6 bunches dill

60 eggs

Coriander

Cumin

Cassia

Salt

Pepper

Flat bread \*

## Course 6

### **Janb mubazzar (Roasted goat ribs)**

Boil in sour vinegar, rub with coriander, cumin, black pepper, cassia, and then roast  
4 oz per person with bones

20 lb goat ribs

Braise in water with red wine vinegar, cinnamon, dried galangal, long pepper, salt. Take out, let dry. Rub liberally with olive oil.

Rub with spice mix (1 tsp cumin, 1 tsp coriander, ½ tsp mild cinnamon, ¼ tsp pepper, ½ tsp salt for 1 lb ribs) put under broiler until crispy browned and sizzling.

### **Al-Lakhsha (Noodles in gravy)**

2 oz per person- 1 lb pasta for 8 people

Make broth with cassia, galangal, dill. Make a stiff dough, flatten into thin sheets, cut dough into long strips, cut each strip into triangles, throw them into boiling broth to cook. Take out of the broth and serve with dipping sauce.

Purchase flat dumplings. Thaw just enough to cut into triangles. Take broth from the ribs, strain. Bring to a boil, cook noodles. Serve with a small amount of broth.

### **Hilyawn salayiq (Poached asparagus with pomegranate seeds)**

Boil asparagus just until done. Serve them seasoned with olive oil and murri. Sprinkle with pomegranate seeds. Make sure there's enough salt.

### **Sibagh (Walnut & garlic sauce) \***

Take 2 parts of dried whey, 1 part ground walnut, and 1 part bruised garlic. Put them all in a pot and pour on them broth. Put enough to cover the ingredients. Bring pot to a boil.

24 oz whole cloves of garlic, 24 oz walnuts, cooked in broth from ribs until the garlic is soft. Puree with the broth and add about 6 c sour cream. Salt and pepper to taste. Make lots- very popular.



## Course 7

Uncooked Khabis (Almond & coconut fudge) \*

Finely grind 1 lb almonds. Pound 2 fresh coconuts until they release their oil, mix with almonds, 2 lb sugar, saffron, almond oil, spread the mix on a platter, sprinkle with sugar

1 pkg frozen coconut, thawed

½ c ground almonds

½ c sugar

1 tbl poppyseeds

1-2 tbl butter

Grind thoroughly and cook until thickened.

Spread in buttered pan to cool completely before cutting

Makes 16

Khushkananj (Walnut stuffed cookies)

Candied orange peel \*