



Appetizer

Falafel with Tahini Sauce

Ingredients:

Falafel

- 2 cups dried fresh chickpeas
- 1 bunch fresh parsley (finely chopped)
- 1 large onion, chopped into 6-8 pieces
- 3 garlic cloves (minced)
- ½ tsp baking soda
- ½ tsp black pepper
- ½ tsp salt
- ½ tsp Falafel seasoning (equal parts cumin, black pepper, coriander mixture)
- Vegetable oil (enough to cover the bottom of a deep-frying pan— approximately 2” depth (or enough to completely cover the falafel when added)).

Tahini Sauce

- 1 cup plain yogurt
- ¼ cup water
- 2 Tbsp lemon juice
- Dash of salt

(Instructions on following page)



Soak chickpeas in a bowl with water for ~ 12 hours overnight.

Drain chickpeas and place in a large bowl. Add parsley, chopped onion, minced garlic. Add the above ingredients to the food processor or grinder. Mix until soft—use spatula to combine from sides.

Transfer to a bowl. Add falafel seasoning, salt, baking soda, black pepper and mix together. Cover bowl tightly with foil for five minutes while baking soda works with ingredients.

Heat oil in a frying pan (to approx 350° F). Scoop 1 Tbsp of falafel mixture, press down to form patty and carefully add to heated oil in frying pan. Continue with other patties. When falafel turns brown, flip to the other side (less than one minute). Remove from the pan & set on a paper towel to drain.

Tahini sauce. Mix all ingredients together.



Main Course:

Biryani Shrimp

Ingredients:

- 2 lbs **shelled and deveined shrimp** (*you may substitute cut-up chicken*)
- 4 1/2 cup water
- 3 cup Basmati long-grain white rice
- 1/2 cup vegetable oil
- 1 bunch fresh cilantro, finely chopped
- 1 bunch fresh dill, finely chopped
- 1 tsp salt
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1/2 tsp curry powder (*chef recommends Madras brand*)

Soak the rice in warm water for 10 minutes, then drain and set aside. Add vegetable oil to pot. Cook oil at medium heat for one minute.

Add the shrimp and saute for approximately 10 minutes or until shrimp turns white/opaque. Add fresh cilantro and dill, mix well. Add curry, salt and pepper, mix well.

Add water to the ingredients in pot and bring to a boil. Then add rice; cover and simmer for 5 minutes. Turn the flame off, let set for 20-25 minutes.

Serve on a platter.



Side Salad

Fattoush

Ingredients:

- Head of lettuce
- ½ cup purple cabbage
- Bunch of cilantro
- 3 radishes, stems removed, thinly sliced
- 2 cucumbers
- 1-2 cups cherry tomatoes, halved
- Pita bread, toasted or fried; cut up into bite sized pieces
- Dressing:
 - 3 Tbsp olive oil
 - Juice of ½ lemon
 - ½ Tbsp sumac
 - salt to taste

Chop all ingredients for salad and mix in bowl. Combine ingredients for dressing, then toss over salad. Top with pieces of pita bread.



Hummus

Ingredients:

- 1 can cooked chickpeas
- ½ cup tahini paste
- ½ cup olive oil
- 2 Tbsp lemon juice
- Dash of salt
- Dash of sumac powder

Blend chickpeas, tahini, olive oil, lemon juice and salt in a food processor until smooth. Sprinkle sumac powder on top. Serve with pita chips or crudites.



Dessert:

Basbousa (Cake)

Ingredients:

- 3 eggs
- 1 ½ cup plain yogurt
- 1 ½ cup all-purpose flour
- 1 ½ cup semolina
- 1 cup granulated sugar
- 1 cup vegetable oil
- 1 ½ cup shredded coconut
- 1 Tbsp baking powder
- 1 Tbsp of vanilla
- 2 tsp tahini paste
- 3 cup simple syrup (or use 2 cups sugar & 1 cup water, then boil for 5-10 minutes until thickened) - *optional*

Preheat the oven to 350° F.

- Whisk 3 eggs in a large bowl. Add in vanilla & mix briskly for one minute. Add semolina, sugar, vegetable oil, yogurt, flour, shredded coconut and baking powder.
- Grease 9"x13" Pyrex pan with tahini paste. Pour cake mixture evenly into greased pan. Bake for approximately 30 minutes. Before completely cool, drizzle the syrup on top and sprinkle some coconut. May omit syrup if desired.