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Invited...*

To a dinner in honor of World Refugee Day.  
Join us for a night of Syrian food and meaningful  
conversation about the lives of refugees and how we  
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## RECIPE

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# Kibbeh

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## INGREDIENTS

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### For the kibbeh shells

- 1 lb finely ground beef or lamb
- 1 medium onion, minced
- 1 and 1/2 cups medium bulgur (cracked wheat)
- 1 tsp salt
- 1/2 cup walnuts or pine nuts, chopped

### For the meat filling

- 1 lb finely ground beef or lamb
- 1 medium onion, finely chopped
- 1 tsp allspice
- 1/4 tsp cumin
- 1 tsp ground coriander
- 1/2 tsp ground cinnamon
- 1 tsp black pepper
- 1/2 cup sour pomegranate seeds
- Vegetable oil for frying

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## INSTRUCTIONS

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### To make the shell

Soak bulgur for 15-30 minutes in cold water. Drain. Place in the center of a clean tea towel, gather the ends securely, and squeeze the bulgur to remove excess water.

Place 1 lb. ground meat, 1 minced onion, and 1 tsp salt in a food processor and pulse until it is finely ground, almost into a paste.

In a large bowl, combine the meat, bulgur, and nuts and mix with your hands until the mixture has the consistency of dough. If needed, add a cold water, a little bit at a time. Chill mixture in the fridge while you cook the filling.

### To make the filling

Saute the remaining onion in olive oil. Add the ground meat and spices. Cook until lightly brown, breaking up the meat as you stir. Remove from heat. Allow to cool for 15 minutes. Gently fold in pomegranate seeds.

### To assemble the kibbeh

With wet hands, form egg-sized balls of the shell mixture into balls. Plunge your thumb into each ball, rotating and pinching the edges to make something of a cup shape. Add filling, pinch closed, and quickly form the ends into the shape of a football. You don't want too much dough at the ends, nor do you want the walls too thick or thin. It's not complicated, but will take a little practice.

CHILL for one hour before frying

Fry in oil until golden brown on all sides. With a slotted spoon or tongs, carefully remove the kibbeh and place them on a pan lined with paper towel to drain.

Serve with tahini sauce, tzatziki sauce, or plain greek yogurt.

Should make 25, give or take.

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RECIPE

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# Syrian "Polo" Drink

(LEMON AND MINT)

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INGREDIENTS

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- 4 cup Water
- 1 1/2 cup Fresh lemon juice
- 1/2 cup Superfine sugar or simple syrup
- 1 cup FreshMint
- 1 tsp Orange blossom water (optional)

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INSTRUCTIONS

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Pick the mint leaves. Make sure you get rid of all the stalks otherwise you end up with loads of bits in your straw. In a blender, add all the ingredients and buzz for few minutes.

Add a splash of Rum for a Syrian Mojito.

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## RECIPE

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# Mujadara

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## INGREDIENTS

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- 1 cup green or brown lentils
  - 4 cups water, divided
  - 1/4 cup extra virgin olive oil
  - 2 large yellow onions, diced
  - 1 tsp salt
  - 1 cup white rice, soaked in water for 10-15 minutes, then drained
  - Black pepper
  - Fresh parsley for garnish
- For the fried crispy onions:**
- Vegetable oil
  - 1 large yellow onion, thinly sliced

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## INSTRUCTIONS

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In a small saucepan, bring the lentils and 2 cups of the water to a boil over high heat and then reduce the heat. Cover and simmer until the lentils are par-boiled (10-12 minutes). Remove the lentils from the heat, drain, and set aside.

Heat the oil over medium-high heat in a large skillet with a lid. Cook the onions for about 40 minutes until they are deep golden brown—darker than regular caramelized onions. Sprinkle salt on the onions while they cook.

Carefully pour the remaining 2 cups of water in with the onions and turn the heat to high. Bring the water to a boil, then reduce the heat to low and simmer for 2 minutes. Stir the rice and par-cooked lentils into the onion mixture. Cover

and bring back to a boil. Add the salt and pepper and reduce the heat to low. Cover and cook for about 20 minutes or until the rice and lentils are cooked through and all the liquid has been absorbed. Remove from heat and add more salt and pepper to taste. Finish the Mujadara with a drizzle of olive oil and garnish with fresh parsley.

For the crispy onions, heat the vegetable oil in a small pot over medium-high heat (to 375 degrees F). The oil is ready when you add a piece of onion and it bubbles rapidly. In small batches, fry the onions until they are crispy and golden brown. Carefully transfer to a paper towel-lined plate to drain, and then sprinkle on top of the Mujadara.