

**Cook for Syria • Dinner to raise funds for HIAS • 12/18/16 at Herb's & Dvora's**

- Mezze: Parsley mini-omelets  
Kibbe (mushroom-stuffed fried bulgur “footballs”)  
Rice-stuffed grape leaves  
Salatet zeitoon (olive salad)  
Ful medammas (fava beans)  
Sliha (sweetened freekeh grains with mixed nuts)  
Pistachios
- Dips: Muhammara (roasted red pepper/walnut dip)  
Hummus (chickpea dip)  
Babaganoush (eggplant dip)  
Pita and pita chips
- Soup: Lentil Soup  
- or -  
Shorbet Burghol bi-Sabanekh (bulgur-spinach soup)  
Fried pita “croutons”
- Main: Stuffed Eggplant  
Harak osbao (Ottolenghi’s pasta with lentils)  
Agras samak wa batata (codfish cakes), with sauce  
Mujadera (black beluga lentils with rice)  
Djezar mehshi (carrots stuffed with ground tofu “meat”)
- Salads: Fatouche (tomato, cuke, pepper, radish, lettuce, sumac, roasted pita)  
Tabouleh (parsley, tomato, bulgur) – thank you, Jill, for both salads!
- Dessert: Mamourieh (semolina pudding), in balls, coated in ground pistachio  
Graybeh (sugar cookies with pistachio)  
Harisi (semolina cake), drenched in silan (date syrup)  
Turkish delight (sugar and starch gel, with dried fruit, nuts or citrus)  
Baklava (filo-nut-honey pastry) – thank you, Sharon!  
Dried figs and dates – thank you, Myra!
- Drinks: Arak (Syrian alcoholic beverage)  
Hot tea w/ cinnamon and cloves; hot tea with fresh mint, sugar to add

Everything is kosher and pareve or dairy. Everything except the mini-omelets and fish cakes is vegetarian. But many dishes contain milk, yogurt, butter or ghee. Typical Syrian flavorings and ingredients include tamarind, sumac, pomegranate molasses, allspice, cumin, lentils, nuts, parsley, bulgur and freekeh (another nutty, cracked wheat). Most of our recipes were taken from Marlene Matar’s *The Aleppo Cookbook* and Poopa Dweck’s *Aromas of Aleppo*.