

All recipes are courtesy of Paul's mother, Lily Clifford

Stuffed Grape Leaves

- Olive oil
- 1 pound ground chuck
- 1 ½ cups of white rice
- 1 jar of grape leaves in brine
- 2 potatoes
- 1 onion minced
- 1 tomato
- Salt
- Lebanese spice
- Lemon juice

Grape Leaves: Drain and soak in bowl (2 parts water 1 part lemon juice) for about 10 minutes. Separate and rinse leaves. Cut out any stems. Place on plate and cover to retain moisture.

Stuffing: Sauté minced onion in olive oil until tender. Add beef cook through. Add salt & Lebanese spice. Add uncooked rice and mix.

Wrap: On a leaf place on a spoonful of stuffing and roll. In a pot place layer of sliced potato & tomato. Arrange rolls in rows alternating pattern, olive oil over top of each. Place a plate over rolls so they don't float. Cover with boiling water and cook on medium for 30 mins.

Add lemon juice then cook for another 30 minutes.
Cool for 30 minutes.

Lebanese Layer Dip

- Hummus (pre-made)
- Labnah (pre-made)
- 1 pound shredded chicken, cold
- 1 cucumber, sliced
- Cherry tomatoes, cut in half
- Olives, sliced
- Pomegranate seeds
- Olive oil
- Pita or Syrian bread

Spread a ¼ inch of hummus on your platter. Then spread 1/8 in of labneh on the hummus. Spread shredded chicken over labneh, chicken should be cold. Top with cucumber slices, cherry tomatoes, olives, and pomegranate seeds. Drizzle olive oil.

Kibbee

- 2 pounds Kibbee meat (ground beef or ground lamb)
- 2 cups cracked wheat
- 1 large onion
- Allspice
- Salt & pepper

Preheat oven to 450 degrees. Use a 13x9 pan, add oil in bottom of the pan.

Put cracked wheat in bowl, cover with cold water and let soak.

Mince onion very fine, almost mush. Mix meat with onion. Squeeze all water out wheat and mix into the meat mixture. Press into pan. Score top of meat how you want to cut it. Make tic-tac-toes on top of each piece. Poke holes in top. (4-5). Pour olive oil over top.

Bake 30 minutes. Turn and cook 15 minutes more.

Hummus

- 2 cans chickpeas
- 1/2 cup tahini
- 1/2 cup lemon juice
- 1/2 tsp. salt
- 2 cloves garlic
- 1/4 cup olive oil

In food processor add 2 cloves of garlic and pulse until chopped. Add chickpeas, tahini, lemon juice, and olive oil. Mix well until smooth.