



Charcoal Grilled Lamb Chops with Sumac Onions

Ingredients for Lamb Chops

2 each	Racks of Lamb, frenched
1 C	Red Wine Vinegar
1 C	Lemon Juice
8 cloves	Garlic
6 sprigs	Rosemary
6 sprigs	Mint
1 T	Kosher Salt
1 tsp	White Pepper
2 T	Mustard Seeds
1 T	Harissa Paste (found at a Mediterranean market)

Ingredients for Sumac Onions

2 each	Red Onion, julienned
1 bunch	Cilantro, chopped
1/4 C	Sumac

Preparation

Lamb Chops

Cut lamb into double bone chops. Place all remaining ingredients in food processor or blender and puree until emulsified. Pour marinade over lamb and let marinate for 12 to 24 hours. Heat up the charcoal grill and cook to desired doneness. Serve over rice pilaf or couscous, with Sumac Onions.

Sumac Onions

Place all ingredients in a bowl and mix well. Serve with your favorite grilled meats.



Grilled Chicken Shish Taouk

Ingredients

2 lbs.	Chicken Breast, cubed
8 oz.	Garlic, minced
2 T	Kosher Salt
1 each	Lemon, juice only
1 tsp	Cinnamon
2 tsp	White Pepper
2 C	White Vinegar
3 C	Olive Oil

Preparation

Puree all ingredients, except the chicken in a food processor. Place 8 ounces of chicken on a skewer for grilling. You'll have enough for four servings, one large skewer per serving. Pour marinade over chicken and let stand for at least 12 hours. Heat up your charcoal grill, place the skewers on the grill and cook until done. Serve with rice pilaf, grilled tomatoes and red onions.



Baba Ghannoug

Ingredients

1.5 pounds	Eggplant (roasted; burnt black over open flame, peeled, seed, meat reserved)
2 each	Garlic cloves, peeled & minced
2 ½ tsp	Kosher salt
3 T	Lemon juice
1/4 C	Water
1/2 C	Imported Tahini (can be found at specialty markets)

Preparation

Place roasted eggplant, garlic, kosher salt and lemon juice in food processor and pulse approximately ten times. Add water and tahini and pulse approximately five times - until ingredients are well mixed.

Transfer to plastic storage container and refrigerate.



Neyla's Hommus

Ingredients

1 lb	Chickpeas, rinsed in a collander
1/2 C	Tahini Paste, (sesame paste)
1/2 C	Lemon Juice, Fresh Squeezed
2 tsp	Kosher Salt
1/2 C	Olive Oil
	Water, as needed to adjust consistency

Preparation

Place chickpeas in strainer and wash well. Let dry for 10 minutes.

Place chickpeas, lemon juice, kosher salt and tahini in food processor. Begin running machine and slowly drizzle in olive oil. Adjust consistency of hommus with water to desired thickness.