

Kibbeh

(Meat Croquettes)

For 50 pieces of kibbeh

Dough:

- fine bulgur, 2 lbs. package
- 1 lb. ground lamb
- Arabic spice mix

Filling:

- 3 lbs. ground lamb
- 1 onion, minced
- Arabic spice mix

Instructions:

1. Soak bulgur in water about an hour until softened, drain.
2. Knead bulgur and lamb with spices until a dough is formed.
3. Saute onion and ground lamb with spices to prepare filling.
4. Take a portion of the dough and shape using palm and index finger creating room for filling.
5. Pinch the dough closed once it has been filled.
6. Deep-fry in hot vegetable oil a few minutes until golden-brown.
7. Enjoy!