

Hashwab

(Key Recipe #3)

Patricia Horany Cooper

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| 1 lb. ground meat | 1 tsp. cinnamon |
| 2 onions, chopped | 1 tsp. allspice |
| 1 stick butter | ½ tsp. pepper |
| 1 tsp. salt, or to taste | ½ cup pine nuts, optional |

Sauté onion in butter until wilted. Add ground meat, spices, and salt, and cook until done. Can also use juice of 1 lemon for variation.

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Stuffed Steak

Grandma's recipe

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| ¼ of a green bell pepper,
chopped fine | 6 soda crackers, crushed |
| 1 onion, chopped fine | 1 cup corn meal |
| 3 stalks celery, chopped fine | 1 garlic clove |
| ½ to 1 cup chopped parsley | Salt and pepper |
| | Chili powder |
| | 1 round steak |

Mix the first 9 ingredients together; spread on steak. Roll and tie up with string. Brown on both sides in small amount of oil. Add a small amount of water. Cover and cook as a roast for approximately 1 ½ hours.