

Cauliflower with Tahini Sauce

Grandma's Recipe

Cauliflower

Tahini Sauce:

½ cup tahini
4-5 cloves garlic, minced
1 tsp. salt or to taste
½ cup cold water
½-1 cup lemon juice

Cut cauliflower up in florets; cut in half or so, so that they can lie more flat. Steam approximately 5 minutes in microwave. Fry on high in black skillet in oil. Pour tahini sauce over top and serve.

Tahini Sauce: Mix ingredients in blender or use beater. Thin if necessary with more water or lemon.

Shiekh El' Mahshi (Stuffed Eggplant)

Grandma's Recipe

2 medium eggplants, peeled
and quartered
4 cloves garlic, minced
1 large can tomato juice
Dash Worcestershire sauce
1 (8 oz.) can tomato sauce

Hashwah:

1 ½ lbs. ground round
1 large onion, chopped
1 ½ tsp. cinnamon and allspice
Real butter
1 ½ tsp. salt
½ tsp. pepper
1 lemon

Slit eggplant quarters down center and soak 30 minutes in salt water. Brush with oil and place in a pan that has been oiled. Bake at 450° on top rack of oven for 40 to 50 minutes.

Make Hashwah (below) and stuff eggplant pieces. Mince 2 cloves of garlic over all. Mix tomato juice, Worcestershire sauce, and tomato sauce, and pour over all. Bake at 350° for 40 to 45 minutes. This is great served over Lebanese Rice Pilaf.

Hashwah: Brown meat, onion, and spices; cook until tender.