



*Papa at Christmas 2008*

## *Tatayer bi Laban (Meat Pies)*

*Patricia Horany Cooper*

4 lbs. ground meat  
3 onions, chopped  
3-4 tsp. salt  
3 tsp. cinnamon  
3 tsp. allspice  
Pepper  
Butter  
2 cups laban

**WATCH VIDEO**

### ***Dough:***

8 cups flour  
1 pkg. rapid rise yeast  
1 Tbsp. salt  
 $\frac{1}{3}$  cup sugar  
3 cups very warm water  
 $\frac{1}{2}$  cup oil

Cook onion in butter; add meat and spices, and cook until done. Stir in laban. Taste and adjust spices if necessary. Let cool before filling dough.

**Dough:** Combine dry ingredients. Mix liquids together in large bowl. Add ½ flour mixture to liquid and mix well. Add other ½ of flour mixture and mix. Knead. Let rise 1 ½ hours. Make into walnut-size balls and let rise approximately 30 minutes.

Pat dough out flat and fill with meat filling. Fold over, being careful not to get filling on edges, and seal. Crimp. Fry in enough oil that the pie will float. Let brown on one side, then turn to brown on the other side. Remove and drain on paper towels.

## *Tatayer bi Sabanikh (Spinach Pies)*

*Patricia Horany Cooper*

Use meat pie dough recipe for dough

### **Filling:**

- 3 pkg. fresh spinach (you can use 3 bags frozen chopped spinach but don't have to wilt)
- 2 onions, chopped
- 1 Tbsp. salt
- ¼ cup olive oil
- 4 Tbsp. lemon juice (may need more)
- ½ tsp. pepper

Put spinach and onion in large bowl, salting between each pkg. Stir frequently until it wilts. Put in colander and squeeze all juice out of it. Then add salt, lemon and olive oil to taste. Fill dough and crimp in shape of diaper (3 edges to center). Try not to get any filling on edges or they will open up while baking. Bake on oiled cookie sheet at 400° for 15-20 minutes.

