

Riz-Bi-Dfeen

Aunt Virgie's Recipe

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| 2 cups rice (Uncle Ben's long grain rice) | 1 chicken, boiled and debone (boil 1 hour with bay leaf, salt and pepper) |
| 4 cups chicken broth | Cinnamon |
| 5 large onions | Salt |
| 2 sticks butter | |
| 1 can garbanzo beans | |

Sauté onion (caramelize) in butter in large stock pot. Then layer with torn-apart chicken, then garbanzo beans, sprinkling with cinnamon and salt between layers. Then add rice and broth; cook until rice is done. Taste broth to make sure it's seasoned well (tastes Lebanese). (When adding rice, bring to boil and then cover and simmer as directed on back of rice box until done). Turn upside down on large platter and serve.

Baklava

Grandma's Recipe

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| 1 lb. filo dough | 1 tsp. orange water |
| 1 lb. real butter (rendered – boil in microwave; whey will come to top – skim off) | |

Syrup:

- 2 cups sugar
- 1 cup water
- 1 ½ Tbsp. lemon juice

Filling:

- 3 cups chopped nuts
- ½ cup sugar
- 2 Tbsp. Mazaha (orange water)

Syrup: Bring sugar, water, and lemon juice to a boil; stir occasionally. Boil approximately 20 minutes or until thermometer reaches 225°. Let cool. Add 1 teaspoon orange water.

Combine filling ingredients. Brush bottom of 9x13-inch pan with butter. Layer ½ filo dough, brushing each layer with butter. Pour on filling and pack down. Layer other ½ dough same as before. Cut into triangles. Cut around edge. Bake at 325° for 1 ½ hours. Pour cooled syrup over baklava immediately after removing from oven.