



FRESH HERB MEZZE

2 servings

Ingredients

2 slices of the bread of your choice
2 tsp. each parsley, mint, green onion and dill
sprinkling of olive oil
salt and pepper to taste

Step-by-Step Preparation

1. Sprinkle one teaspoon of each herb on each slice of bread.
2. Top with olive oil and salt and pepper to taste.



PERSIAN RICE

8 servings

Ingredients

2 cups uncooked rice
1 Tbsp. olive oil
salt to taste
 $\frac{1}{2}$ tsp. turmeric
4 cups water



Step-by-Step Preparation

1. Lightly fry the rice in olive oil until golden. Mix in the salt and turmeric.
2. Add the water, cover and bring to a boil. Lower heat and cook until the water is absorbed. Stir occasionally to keep from sticking. When the water is absorbed, turn the stove off and fluff the rice.



PERSIAN KEBAB

3-4 servings

Ingredients

1 small onion, chopped
 $\frac{1}{4}$ cup lemon juice
6-8 chunks of beef or lamb kebab
garlic powder

Step-by-Step Preparation

1. In a bowl, combine the onion and lemon juice and mix.
2. Sprinkle the meat with garlic powder, then marinate in the lemon mixture for 30 minutes.
3. Grill or broil the kebabs on both sides and serve on a bed of Persian rice.

