

Elbabour Galilee

Entrance to old market, 04-6455596

www.elbabour-shop.com

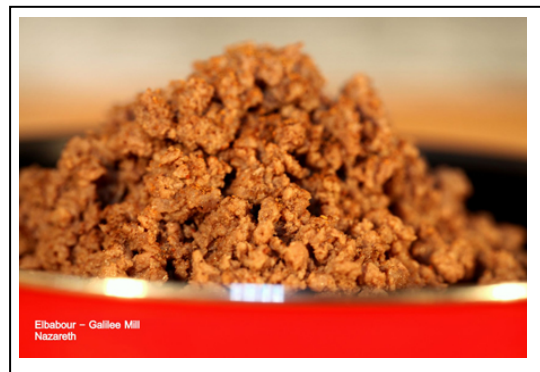


Elbabour Suggestions for Christmas Dishes

Fried minced meat

Ingredients:

- ½ kg thinly minced veal
- ½ kg thinly minced lamb
- ¼ cup vegetable oil
- 2 [level teaspoons Elbabour Minced meat spice mix](#)
- 1 heaping teaspoon salt



Preparation:

1. On the stove, heat the oil in a pot. Add the meat and fry while stirring constantly.
2. Reduce the heat as the meat changes colour.
3. Add salt and Elbabour Minced meat spice mix
4. Cook for 20 minutes while stirring.

The meat is now ready!

Serve on top of hummus or white rice.

This preparation of meat can also be served with many Nazareth-style dishes.

