



Musakhan Supper

A Family Communal Dinner from Bethlehem

Inspired by: Isam Kaisi born in Bethlehem, an executive chef, Toronto, Canada

Ingredients:

1/4 cup pine nuts or as desired
2 Tablespoons olive oil
1 large onion, thinly sliced
1-1/2 Tablespoons dried sumac
1/2 cup chicken broth or water
1 Tablespoon lemon juice
2 cups cooked shredded chicken or lamb
4 medium flat breads or Armenian Lavash bread
2 Tablespoons olive oil
Sumac Supper Salad as desired

Pan roast pine nuts in skillet for 2 to 3 minutes over medium heat stirring until toasted. Set aside.

In a large skillet, heat the 2 Tablespoons olive oil over medium heat. Add the onions to the skillet; sauté until onions are softened and begin to caramelize, about 10 minutes.

Add the sumac, sauté with onions about 3 minutes; add chicken broth or water and lemon juice.

Add the shredded meat; cook until warm.

Microwave flatbreads between two damp paper towels on high heat for about 30 to 45 seconds or until warm.

Place warm flatbread on serving plates or platter; lightly brush with olive oil; spread meat mixture evenly down center of bread; top with spoonful of sumac salad; sprinkle with pine nuts. Serves: 4

*The original recipe rolls the filling inside the bread, sprinkles it with water or chicken stock; places the Musakhan cone on baking dish in the preheated 350 degree oven and bakes it for 15 minutes. Let rest 5 minutes 'serve with arugula salad and simple lemon dressing.

About the Recipe: The dish is simple to make and ingredients are easily obtainable in Bethlehem. Olive oil, sumac and pine nuts are grown locally and frequently found in many other dishes. It has a lemony sumac flavor, sweetness of caramelized onions, and a buttery flavor of pine nuts.

About Sumac: Sumac is an essential spice in Middle Eastern cooking with a dark red burgundy color. The dried berry ground sumac has a tart sour lemon taste.

A Note from Isam: Musakhan means "something that is heated." It's a communal dish in Bethlehem, cooked at family homecomings. At Christmas, some families gather around a whole roasted lamb. This recipe is usually made with chicken, but could be prepared with shredded turkey or lamb.

His printed request if you make this dinner: "...I ask you toast my family here in Toronto and back in Bethlehem and to pray to strengthen us all to work for peace in the city and land we call Holy."