***Cooking around the World: Jordan***

*Recipes contributed by Wendy Merdian*

**Fasuulia Khadra Ma Lamah  (Green Bean Stew with Meat)**

1lb hamburger (or beef chopped into toe-sized pieces – in Arabic the size cut is called Ras Al Asfoor, or Head of the Bird)

2T olive oil

1 large or 2 medium onions, diced

two pounds green beans, fresh, canned or frozen (let thaw)

one small can tomato paste

2T cinnamon

1T salt

1t pepper

In large heavy pan, brown hamburger, drain fat, remove.

Add olive oil and sauté onions until transparent.

Add green beans, stir for a few minutes to coat.

Add water to cover, add tomato paste and spices.

Simmer 45 minutes, checking water level, adding only enough to be the consistency of spaghetti sauce. Taste...don't be afraid to add tons more cinnamon. Serve over white rice.

**Zayt oo Zater  (cheaters version)**

Pizza crust, brushed generously with olive oil, sprinkled with special oregano/sesame/herb mix, warmed in oven.***Cooking around the World: Jordan***

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