

COWBOY CHEF'S TABLE MENU

CHEF MIRANDA KAISER, OWNER AT LAFFA MEDI-EASTERN BAR & RESTAURANT

JERUSALEM KOFTA

Mujadarra Rice with a Labneh smear
and cucumber radish salad

Jerusalem Kofta

4 slices whole wheat bread, broken up
1/2 cup Buttermilk
1/2 lemon, zest of
1 large egg

Let sit 2 mins then pulse food process about 3-4 times. Don't blend well!

Pour into a big bowl and add:

3 tsp	crushed garlic	1/2 cup	yellow onion, grated
3 tsp	Jerusalem spice mix	1/2 cup	yellow onion, finely chopped
1 tsp	turmeric	1/4 cup	red onion, finely chopped
1/2	lemon, juice of	1/2 cup	chopped parsley
1 tsp	za'atar	1 tsp	dried mint
2 1/2 tbs	kosher salt	2 tbs	dried cilantro
1 tsp	berber spice		

Mix up really well and add:

2 1/2 lbs ground turkey
1 lb ground lamb

Mix up gently, but thoroughly.

Sift over evenly:

1/2 cup milk powder
1 flat tsp baking soda

- *Mix up gently, but thoroughly. (Don't over work)*
- *Scoop into 1/2 cup mounds, (Approx. 4 1/2 oz.)*
- *Shape into logs, and lightly roll in flour.*
- *Put onto parchment paper and refrigerate 30 mins before cooking.*
- *Fry in oil until brown and cook the other side. (Approx. 1-2 mins each side)*
- *Put into an oiled ovenproof pan, cook at 425 degrees for 5-6 mins.*