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LEADERS MIDDLE EASTERN DINNER BEFORE ISRAEL MISSION  
Courtesy of Food At The Time Of The Bible by Miriam Feinberg Vamosh

#### Solomon's Chicken Shishkebab

Marinade:

- 1 clove finely chopped garlic
- 1 tbsp chopped cilantro
- 4 tsp ground cumin
- 2 tsp salt
- 2 tsp freshly-ground black pepper
- 1tbsp saffron
- 2 tbsp olive oil

Mix all marinade ingredients. Remove chicken from bone and cut into bite-sized pieces. Marinate chicken pieces evenly and leave in refrigerator for 6 hours. Put chick pieces on wooden skewers and broil for 4-5 minutes on each side.  
(barbequeing chicken is optional)

#### Lentil and Barley Stew

- 3 tbsps olive oil
- 1 chopped garlic clove
- ½ cup diced celery
- 1 cup lentils (red were used)
- 1 tsp cumin
- ¼ tsp black pepper
- 1 cup chopped onions
- ½ cup diced carrots
- 4 cups vegetable stock
- ½ barley
- ½-1 tsp salt
- 1 bay leaf

Saute the onions, garlic, carrots and celery in the olive oil until soft. Add the remaining ingredients. Cover, bring to a boil and simmer over a low heat for 45 minutes, until lentils and barley are tender. Discard the bay leaf and season to taste.

#### Honeyed Yogurt

Per person:

- 8 ozs Greek-style yogurt
- 3 tsps honey
- 1 oz shelled unsalted pistachio nuts

Place yoghurt in a dish, whisk until smooth and stir in the honey, leaving a marbled effect. Sprinkle with pistachio nuts.

Can also use as a dip for fresh fruits. (apple slices are delicious)

Shobi's Globi

1 cup semolina

Oil for frying

1 cup ricotta cheese

Honey

Mix the semolina flour and ricotta cheese to make a thick dough. With wet hands, form medium-sized balls. Fry in oil, turning frequently, until golden-brown on all sides. Drain on kitchen paper, roll in honey and serve. Can be sprinkled with sesame seeds or poppy seeds.