



FOLD IT HERE AND STAND IT UP RIGHT WHERE YOU ARE COOKING

Fatoush

I encountered this delightful Middle Eastern salad at the breakfast buffet of the Dead Sea Marriott in Jordan, maybe twenty minutes from where John baptized Jesus. The spice called Sumak (sumach) is available here in North America.

2 - 3 tomatoes, diced
2 cucumbers, cut in half lengthwise, then chopped into half moons
1 green pepper, chopped
10 small red radishes, chopped into slices
1 onion, cut into wings
1-1/2 flats pita bread cut into 1/2-inch squares
1 Tbsp wine vinegar
1 Tbsp olive oil
1 tsp salt
1 Tbsp sumak powder (sumach seeds) or more to taste
10 fresh herb leaves, coarsely chopped (mint or lemon balm)

Spread the pita bread squares on a cookie sheet, spray with olive oil and bake them until crisp like chips.

Mix all the ingredients except the pita bread squares.

Just before serving, add the pita bread squares on top of the salad.

Don't do this ahead of time or they'll get soggy.

- Meat/Meal
- Seafood
- Liver etc.
- Veg. Meal
- Veg. Side Dish
- Pasta & Farina
- Salads
- Hot Sauces
- Cold Sauces
- Buffet/Deli *
- Eggs & Quiches
- Sandwiches
- Dips
- Cold Soup
- Hot Soup
- Brunch
- Pickle/Condiment
- Breads
- Desserts
- Drinks
- My Top Forty