

Muslim Cookbook

STUFFED CUCUMBERS

(combination)

2 med. onions

1 lb. med. tomatoes

2 medium cucumbers

half stick butter

quarter teaspoon cinnamon

half cup brown rice or

half cup toasted bread crumbs

2 tbsp. tomato paste

half pound ground beef or lamb

1 green pepper

2 cloves garlic

Salt and pepper

Peel onions and place whole in pot containing two cups boiling water. Boil for 5 to 8 minutes or until tender. Remove onions from water and reserve water for use. Let onions cool enough for handling. Remove center with paring knife, leaving 3 or 4 layers of the onion sections. Cut cucumbers in halves, scoop out centers. Also remove centers from tomatoes. Chop the green pepper, garlic and the onion centers and cook in butter for 10 minutes. Add meat and the centers of the tomatoes and cucumbers, cooking until meat becomes grainy. Add seasonings, rice or bread crumbs.

Blend well, fill each vegetable and place upright in roaster. Pour over paste diluted with some of the water from boiling the onions and cook in 400 degree oven until done. Serves 2 to 4.

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ARABIAN CANDY

one and a half cups sesame seeds

quarter cup white sugar

quarter cup honey

quarter cup white Karo syrup

3 tbsp. butter

Toast seeds, add butter in sauce pan, add honey, syrup and sugar; let melt. Add seeds to syrup, steam and cook for 5 minutes. Butter dish; place in dish buttered with 3 table-spoons of butter.