

SPICE TREE ORGANICS'
RAMADAN RECIPES

2019

Recipes and Menu Ideas
for an Easier, Tastier Month





RAMADAN IS BACK!

Ramadan is about purification and worship, but we can't deny the role food plays in making this month extra special.

In this ebook you'll find menu ideas and new recipes so you don't have to stress over what to serve company. We've also included recipes by some of our favorite bloggers, so you have an abundance of inspiration to choose from!!

Ramadan Mubarak!

Doaa and Freda

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To make things easier, we've organized the recipes in the book by cuisine. Each cuisine section features starters, sides, and mains. Pick and choose from each category to come up with a simple iftar for your family or a lavish iftar party for a crowd! Keep an eye out for make ahead tips and other ideas!

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INDIAN & MALAYSIAN

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MAINS

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BEEF NIHARI



POTATO & PEA SAMOSAS

Samosa wrappers (approx. 40 pieces)
1 quart frying oil
2 Tbs flour
1 3/4 lbs potatoes (approx. 5 medium potatoes), washed
3 Tbs oil
1 large onion, chopped
1 cup green peas
1 1/2 tsp garlic, finely grated
1 1/2 tsp ginger, grated
1 jalapeno, deseeded and chopped
2 tsp Spice Tree Organics Garam Masala
1/2 tsp turmeric powder
1 tsp cumin seeds
1 to 1 1/2 tsp amchur/mango powder or 3 Tbs lemon juice
3 tbs chopped cilantro

Add potatoes to a pot and cover in water. Boil potatoes until cooked through but not overly cooked. Drain and cool potatoes. Peel potatoes and roughly mash using hands or a masher.

In a skillet, add the oil and once hot add the cumin seeds. Fry for 1-2 mins or until seeds start to pop. Add onion to the pan and sauté until translucent. Add the garlic, ginger, jalapeno, and sauté for an additional 2 mins.

Add the mashed potatoes to the pan and mix well. Sprinkle mixture with the Garam Masala, turmeric and salt to taste. Mix well. Add peas and sauté for another min. Add the amchur powder or lemon juice and cilantro and mix well. Set mixture aside.

FILLING THE SAMOSAS:

Place flour in a small bowl and add 2 to 2 1/2 Tbs water. Mix well until smooth and consistency of pancake syrup. This will be the "glue" to seal your samosa wrappers.

Place about a tablespoon and a half of filling at the end of one strip, and bring the samosa pastry up over the filling to make a triangle. Fold the triangle over again, and continue until you have a triangle with little or no overhang. Brush the edge of the pastry with the flour glue, and seal the edges so the triangles are enclosed on all sides. Continue until you finish the filling, or have your desired number of samosas.

MAKE 40 SAMOSAS

NOTES/TIPS

If a spicy filling is desired, just add some chili powder to the filling.

There are various alternatives to using store bought samosa wrappers.

Store bought egg roll or spring roll wrappers can also be used to make samosas. Our favorite alternative is to make the dough from scratch! Punjabi samosa dough is very easy to make (literally requires 4 ingredients) and is super tasty! Simple recipes can be found online.

There are also various ways to fill your samosa. We prefer the "cone" method where two folds are made to create a cone and then the flap is brought down and you seal the overhang. Find videos of this method on You Tube.

SPRING ONION BHAJIS



- 1 1/3 cup gram (chickpea) flour
- 3 Tbs all purpose flour
- 1/2 tsp turmeric
- 2 tsp Garam Masala
- 1 tsp nigella seeds
- 1/2 tsp salt
- 1 cup water
- 3 bunches (about 12) spring onions, thinly sliced
- 2 shallots, finely sliced
- 1 green chili, minced
- 3 Tbs cilantro, minced

Put the flour, spices and salt into a large bowl, and slowly add in the water until a batter forms. Stir in the spring onions, shallots, chili and cilantro and mix well.

Fill a skillet 1/2 full with coconut oil and heat until the oil reaches 350F. Take a heaped tbsp of the bhaji batter and carefully drop into the oil. Fry for 3-4 minutes, in batches, or until crisp and brown. Drain on paper towel, and season immediately with sea salt. Serve with your favorite chutney for dipping.

MAKES 30



MALAYSIAN CHICKEN CURRY PUFFS

- 1 lb puff pastry, cut into 3 inch rounds
- 1 small carrot, diced
- 1 small sweet potato, diced
- 1 cup petite peas
- 1 small gold potato, diced
- 2 Tbs ginger garlic paste
- 1/2 lb chicken breast, diced
- 1.5 Tbs Spice Tree Organics Malaysian Curry
- 1/2 Tbs sugar
- 2 tsp salt
- 1 egg, beaten with 1 tbsp water

Steam all the vegetables until tender. Preheat oven to 400F.

Heat oil in a skillet on medium heat, then add the ginger garlic paste. Cook for one minute, then add the diced chicken, the Malaysian Curry and salt. Cook until the chicken is cooked through. Add the steamed vegetables and sugar, then cook for an additional five minutes.

Lightly brush the edges of the rounds with the egg wash. Spoon a tablespoon of cooled filling in the center of each round, then bring the edges together and crimp them with a fork.

Brush the pastries with egg and bake until golden brown, about 25 minutes.

MAKES 25



PALAK PANEER

1½ lb frozen spinach, chopped
3 Tbs oil
1 tsp cumin seeds
1 large onion, chopped
1 tomato, chopped
1 Tbs ginger paste
1½ Tbs chopped garlic
1 green chili
2 tsp Spice Tree Organics Garam Masala
salt, to taste
10 oz paneer, cut into cubes
4-6 Tbs heavy cream
lemon juice to taste

In a food processor, blend the spinach and tomato to a smooth paste. Heat the oil in a large non-stick pan. Add the cumin and fry until fragrant, then add the onion and fry over low heat, until soft. Add the ginger, garlic and chili and cook for a minute.

Add the spinach, and salt to taste. Bring to a boil and simmer for three minutes. Add the paneer cubes, Garam Masala and cream. Stir and cook for a few minutes, so the cream soaks in. Stir in the lemon juice ,if desired. Serve with basmati rice or naan .

SERVES 4-6



ALOO GOBI

- 1 1/4 lb potatoes, peeled and cubed in 1" pieces
- 1 medium head cauliflower, cut into small florets (approx. 1 1/4 lbs florets)
- 2 plum tomatoes, chopped
- 1/4 cup oil
- 2 medium onions, 3/4 lb, chopped
- 1 Tbs garlic, finely grated
- 1 Tbs ginger, grated
- 1 jalapeno, deseeded and chopped
- 2 tsp Spice Tree Organics Garam Masala
- 1 tsp Turmeric powder
- 1 tsp cumin seeds
- 1/4 cup dhai curd or yogurt
- 1/4 cup chopped cilantro

In a skillet, add the oil and once hot add the cumin seeds. Fry for 1-2 mins or until seeds start to pop. Add onion to the pan and sauté until translucent. Add the garlic, ginger, jalapeno, and sauté for an additional 2 mins. Add the potatoes and mix well. Add 1 tsp of the Garam Masala and mix well. Add 1/4 cup water and cover and cook potatoes for 10 minutes or until the potatoes are about half cooked.

Add cauliflower, turmeric, remaining garam masala and salt to taste. Add 1/4 cup water and cover and let cook for 10 mins. Remove lid and add chopped tomatoes and yogurt. Mix well. Cover and cook for an additional 5 to 10 mins or until potato and cauliflower are cooked through. Add chopped cilantro in last min of cooking.

SERVES 8

INSTANT POT SHAMI KABOBS



Photo and recipe by: Zakiya Master of Blend Of Spice

3 Tbs oil
4 bone in chicken breast
3 boneless chicken thighs
1 large golden potato (peeled/halved)
3/4 cup chickpea lentil (chana daal, presoak 30 mins prior)
salt (about 2 to 3 tsp)
1/4 tsp ground red chili
2 whole dried red chilis
1 Tbs ginger garlic paste
1 Tbs lemon juice
2 cups water

MIX INS:

1/4 bunch cilantro, finely chopped
2 green chilies, finely chopped
1/2 red onion, finely chopped
1 tsp Spice Tree Organics Garam Masala

FRYING:

Oil
2 eggs

2 tbsp water
1/4 c. flour

Heat oil in your instant pot and select the sauté mode. Once the oil is heated add all the ingredients in your instant pot and pressure cook for 30 mins on the meat/poultry setting.

Once time is up, pressure release carefully using the venting position to allow the floating valve to drop once the steam releases. Open the instant pot lid and carefully remove the chicken and shred it (removing any bones).

Select the sauté mode on the instant pot and cook off the liquid left in the lentils and potatoes. Add the shredded chicken back in once a thick potato and lentil paste is formed (thick daal like).

Blitz the chicken and lentil mixture a few times with a hand blender to combine well and crush the whole red chilies. Once you have a nice chicken and lentil mashed mixture, transfer to a mixing bowl.

Add the cilantro, green chilies, your finely chopped onions and Spice Tree Organics Garam Masala to the chicken and lentils mixture. Mix well with a spoon and make round kebab shapes once cooled (I use an ice cream scoop to get even kebab shapes). Refrigerate the kebabs for at least 1 hr before frying.

Dip kebabs in flour, followed by beaten egg wash (2 eggs, 2 tbsp water), then pan fry in oil on medium heat until golden on both sides. (About 2 to 3 mins per side). Place the cooked kebabs on a paper towel lined plate to absorb the excess oil. Serve with a side of raita or chutney and enjoy!

MAKES 22 KABOBS

NOTES

Freezing: You may freeze the Shami Kebabs once shaped on a sheet pan lined with parchment. Once frozen solid transfer to a resealable bag and fry as needed dipping in flour then egg. Holds for up to 2 months.

No Instant Pot: If you do not have an instant pot you can boil your ingredients the same way but in a pot on the stove on low heat or pressure cooker on the stove for the same allotted time.

Gluten Free: Omit the flour coating or use chickpea flour instead. Flour is used to just hold the shape of your shami kebab.

Texture Issues:

Mixture Too Dry: mix an egg to allow binding of the kabobs.

Mixture Too Wet: add some bread crumbs or a slice of bread ground. To allow the bread to absorb some of the liquid.

* Zakiya is a spice enthusiast, recipe developer, food stylist, and lover of all things food. She's best known for her East meets West fusions, where she mixes her Pakistani heritage with her birth and upbringing in the US. You can find her recipes at www.blendofspice.com!

MALAYSIAN CHICKEN KORMA



- 3 Tbs ghee or coconut oil
- 1 large onion chopped
- 2 jalapenos, seeded and sliced
- 3 Tbs ginger garlic paste
- 1 Tbs cilantro, minced
- 1/3 cup almond butter
- 2.5 lb chicken thigh and drumstick, or boneless chicken cubed
- 3 tomatoes, diced
- 2 medium potatoes, cubed
- 2 Tbs Spice Tree Organics Malaysian Curry
- 1 can coconut milk
- 1 cup water
- salt, to taste
- 1/4 cup yogurt (optional)

Heat the ghee or oil in a large skillet. Add the ginger and garlic pastes, cilantro, onion and jalapeno. Cook until the onions soften, then add the almond butter and mix well to combine.

Add the chicken, tomatoes, potatoes, Malaysian Curry powder, coconut milk, and water. Season with salt. Cook, uncovered, for 40 minutes, until the meat is tender.

Before serving, taste for salt and spice, and add yogurt if desired. SERVES 6



BAKED TANDOORI CHICKEN

Recipe and photo by Izzah Cheema of Tea for Turmeric

- 1 whole chicken cut up, skinless, around 2.5 lbs
- 1 medium to large red onion cut into eighths
- 1 1/2 cups plain yogurt
- 2-3 Tbs tomato paste
- 3 Tbs oil
- 1 tsp crushed garlic
- 1/2 tsp crushed ginger
- 2 tbsp Spice Tree Organics Tandoori Masala
- 1 1/2 tsp cumin seeds
- 1 tsp paprika
- 1/2 tsp each turmeric powder, cumin powder, & coriander powder (optional)
- 1/4 tsp Asian red chilli powder or cayenne or to taste
- 2 tsp salt or to taste
- 1 small green chili pepper cut in half
- 1/2 cup loosely packed cilantro leaves
- 1/2-1 tbsp freshly squeezed lemon juice

Use a knife to cut 2-3 slits into each chicken piece and place in a large bowl. Add the rest of the ingredients listed in a food processor and blend until smooth. Pour this mixture onto the chicken and mix so the chicken is thoroughly coated. Cover and refrigerate for at least 2-3 hours, preferably overnight.

Preheat the oven to 350F. Place the chicken in an oven-safe pan or roaster. Cover the pan tightly with aluminum foil and place the baking dish on the center rack of the oven. Bake for 30 minutes, then remove the foil and use a tong to turnover the chicken pieces. Cover with foil again and bake for an additional 25-30 minutes.

Remove the foil, turn your broiler on to high, and let the chicken broil for about 2-3 minutes. Then, turn the pieces over and broil again for 5-6 minutes, or until the chicken has a nice charred finish.

Serve with naan or baked French fries and a salad.

SERVES 6-8

* Izzah was born in Lahore, Pakistan but grew up in America, and on her blog, Tea for Turmeric, she aims to take the best parts of South Asian cuisine and use modern knowledge (and tools!) to make it easier and healthier with zero sacrifices on the classic, 'authentic' taste. Visit her on www.teaforturmeric.com!



BEEF NIHARI

2 lbs boneless beef
1 lb cut up beef shank with bone or bone in beef preferably from leg
6 Tbs ghee or oil
1 lb onion, chopped
1.5 Tbs ginger, grated
1.5 Tbs garlic, finely grated
4 to 5 Tbs of Spice Tree Organics Nihari Masala
1/4 cup yogurt
2 Tbs atta flour, optional
red chili powder, optional
salt to taste
Ginger, julienned for garnish
Green chili, sliced for garnish
Cilantro, chopped for garnish
Lime, for garnish

Add ghee/oil to a dutch oven or pot. Add onions and sauté until translucent. Remove onions carefully leaving behind remaining oil in the pot. Place onions in a bowl to allow cooling.

Add ginger and garlic to pot and sauté approx. 2 mins. Add all the beef and bones to pot with 4 Tbs of Nihari Masala, salt, and chili powder, if using, and mix.

While meat is browning, puree the sautéed onions in a food processor until smooth. If needed add a couple of Tbs of water to fully puree.

After meat is browned on each side, approx. 10 mins, add the pureed onion and yogurt into the pot. Mix and cook about 5 to 10 mins until oil separates to the top.

Add approx. 4 to 4 1/2 cups of water to the pot, enough to just cover all of the meat. Stir well. Cover and let come to a boil. Lower flame to a simmer and cook until meat is tender approx. 2 to 3 hours. Half way through cooking process taste the sauce and see if more spice is desired, if so add more Nihari Masala.

If a thicker sauce is desired, place the atta flour in a small skillet and toast for 2 to 3 mins. Turn off the heat and add half a cup of the sauce from the nihari stew to the skillet. Mix well until smooth. Add this mixture back into the pot of Nihari and stir until dissolved and keep on low heat until sauce thickens.

Each serving can be garnished with ginger, cilantro, chili and a squeeze of lime.

SERVES 8

TIPS

If more sauce is desired you can add more water to the pot after the meat is tender. It is better to have a more concentrated sauce and water it down than to start out with too much liquid and not have a rich tasting sauce!

This is a great make ahead dish! The flavors get stronger and tastier when the dish is left to sit in fridge overnight.



L A T I N

S T A R T E R S

B E E F E M P A N A D A S
S H R I M P T O S T A D A S

S I D E S

M E X I C A N R I C E
C U B A N S T Y L E B L A C K B E A N S
T O S T O N E S R E L L E N O S

M A I N S

B A R B A C O A B E E F
A R R O Z C O N P O L L O



BEEF EMPANADAS

Empanada dough disks (homemade or store bought - you can find them in the freezer aisle)

1/4 cup olive oil + additional oil if frying the empanadas

1 lb ground beef

12 oz potatoes, peeled and diced into 1/2" cubes

1 tsp smoked paprika

1 tsp ground cumin

4 tsp Spice Tree Organic Latin Sazon

3 scallions, chopped

1 medium onion, finely chopped

1 medium green pepper, finely chopped

3 Tbs chopped cilantro, finely chopped

1/2 cup green Spanish olives with pimientos, chopped

2 Tbs capers (optional)

2 to 3 hard boiled eggs, peeled and chopped (optional but oh so yummy)

salt to taste

Heat oil in a skillet. Add the cubed potatoes and pan fry. After 5 minutes turn the potatoes to brown other side for an additional 5 minutes. Drain potatoes and remove from skillet.

Add the chopped onion and pepper to the skillet and sauté until onion is translucent about 6 minutes. Add ground beef, Latin Sazon, salt, and paprika. Break apart ground beef and sauté until cooked through.

Add cooked potatoes and cook an additional 3 minutes. Remove skillet from heat. Add chopped cilantro, scallions, and hard boiled eggs. Let mixture completely cool.

Follow directions on empanada disks packaging (some require you to roll out the disk a bit and make sure you lightly flour your surface so they don't stick!). Using a pastry brush with water (I like using the brine from my Spanish olives) wet the outer perimeter of the dough disk. Place approx. 3Tbs of filling in the center of each dough circle. Fold over and press edges firmly to seal. Rope pinch the edges tightly or use a fork and press down all along the sealed edge. Follow directions on the packaging for cooking. Usually empanadas can be baked or fried. When frying be cautious because the dough fries up and browns very quickly (approx. 2 mins on each side).

TIPS

The empanada mixture can be made the day before and then stuffed and fried the day of your iftar. You can even do everything ahead of time and freeze them for future iftars!



SHRIMP TOSTADAS

6 corn tortillas
1lb large shrimp, cleaned and deveined
3-4 Tbs extra virgin olive oil, divided
4 tsp Spice Tree Organics Southwest Taco & Fajita
Juice from 1/2 a lime
1 scallion, chopped
3 Tbs cilantro, chopped
1/2 cup red cabbage, shredded
1/2 cup baby arugula, roughly chopped

AVOCADO CREMA

1/2 avocado
1/4 cup sour cream
1 garlic clove
1 jalapeno, seeds removed
1/2 lime, juiced
2 Tbs cilantro

In a small bowl combine shrimp, spices, and lime juice. Let sit while preparing tortillas.

In a skillet over medium high heat add 1/2 Tbs oil and pan fry each tortilla until crisp on each side, adding another 1/2 Tbs for every tortilla. Set tortillas aside.

In same skillet, sear shrimp on each side until cooked through, about 3 minutes total.

To assemble tostadas, spread 1 to 2 tsp of crema on the tortilla then add some arugula, cabbage next, then shrimp and top with more crema, chopped cilantro and scallions.

TIPS

Like the smaller sized tostadas in the pic? Use a glass or mug flipped upside down on your tortilla and cut around it with a knife. Fry up the extra tortilla clippings and use on a salad!



MEXICAN RICE

2 cups parboiled rice, rinsed well and drained
2 3/4 cups of chicken broth or water
1 medium onion
1/2 of a red pepper
1 large clove of garlic
3 Tbs olive oil
4 tsp Spice Tree Organics Taco & Fajita
1/2 can of tomato sauce
Salt to taste

Put the onion, red pepper, and garlic in a food processor until finely chopped.

Add oil to a saucepan and sauté the onion mixture from first step until cooked approx. 6 mins. Add the 1/2 can of sauce and rice and mix. Stir and saute for an additional 3 to 4 mins.

Bring the chicken broth or water to a boil and add to the pot of rice. Add the Taco & Fajita blend and salt to taste. Bring everything to a boil and then lower to a simmer. Cover pot and cook until rice is cooked through, approx. 20 mins.

SERVES 8



CUBAN STYLE BLACK BEANS

2 cans black beans, undrained
3 Tbs olive oil
1 large onion, chopped
1 green pepper, chopped
2 large garlic cloves, minced
2 tsp Spice Tree Organics Mexico City Barbacoa
Salt to taste

Add oil to a sauce pan and saute the onion and green pepper until onion is translucent. Add garlic and saute additional 1 to 2 mins.

Add the black beans, undrained, and the Barbacoa blend and salt. Stir until mixed. Bring to a boil and then lower to simmer and cover. Cook for 15 mins or until beans are desired texture.

SERVES 6 TO 8

TIPS

This is a great make ahead dish! The flavors get stronger and tastier when the dish is left to sit in fridge overnight.



TOSTONES RELLENOS

3 green plantains, peeled and cut into 1 inch pieces

Oil, for frying

Salt, to season

1/2 lb ground beef

1 large shallot, minced

1.5 tsp Spice Tree Organics Latin Sazon

1 tsp Spice Tree Organics Latin Adobo

1 plum tomato, chopped

2 Tbs tomato sauce

cilantro and red chili, for garnish

Fill a skillet halfway with coconut oil and heat the oil to 350. Fry the plantains for 5-8 minutes, or until golden on all sides. Remove them from the oil to a plate lined with paper towel, then, one by one, flatten them with the back of a cup or in a lemon squeezer. You may keep them as disks, or turn them into plantain cups. Fry them again all over, then transfer to a plate lined with paper towels to drain. Season well with salt. Repeat with all the plantains.

In another skillet heat up oil and cook the ground beef, breaking it up well. Add the Latin Sazon and the Latin Adobo, and let cook for 5 minutes. Add the plum tomato, tomato sauce, and let cook until the meat is fully browned. Taste for salt, then stuff each plantain cup with some of the meat mixture. Garnish with cilantro and sliced red chili and serve!

MAKES 18



BARBACOA BEEF

4 to 5 lb bottom round, rump, or chuck roast, trimmed of visible fat
3 Tbs Spice Tree Organics Mexico City Barbacoa
2 small chipotle chiles in adobo (use more if you prefer a spicier dish)
1/3 cup apple cider vinegar
2 Tbs lime juice
2 large cloves garlic
1 cup water (or beef broth for more flavor)
2 tbsp oil
Salt to taste (we used 3 tsp kosher salt)

In a food processor or blender, combine the spices, chiles, vinegar, lime juice, and salt until smooth to create a sauce for the roast.

Heat the oil in a dutch oven or large pot. Sear the roast on all sides. Pour the sauce on the roast and add the cup of water to the pot. Let mixture come to a boil and then lower heat to simmer.

Turn the roast every 30 minutes so that all sides absorb the adobo sauce as it cooks. Check roast after 3 hours and see if shreds easily. If not, continue to cook until roast is tender and easily shreds. Shred the roast in the pot to allow meat to absorb all the juices and sauce.

SERVES 8 to 10



ARROZ CON POLLO

SEASONED OIL

1/3 cup oil mixed with 1 Tbs Spice Tree Organics Latin Sazon

SOFRITO

1 medium onion

8 garlic cloves

1 green pepper

1/2 red pepper

1 bunch cilantro

Salt

CHICKEN AND RICE

1 (3-4 lb) chicken, cut in quarters or eighths

2/3 cups Manzanilla olives, divided

1 tomato, diced

2 tsp Spice Tree Organics Latin Adobo

1 tsp Spice Tree Organics Latin Sazon

2 cups rice

3 cups water or chicken broth

Salt and pepper to taste

To make the seasoned oil, mix 1 tbsp Latin Sazon and the oil together. Rub this oil on the outside of the chicken and under the skin. Season with salt.

Make the sofrito by blending all ingredients until smooth. Season with salt to taste.

Heat the remaining Latin Sazon oil in a dutch oven over medium high heat, then brown the chicken on all sides. Set chicken aside on a plate.

In the remaining oil, add the diced tomato, 1/3 cup of the Manzanilla olives, and the Sofrito. Mix together and saute for 5 minutes, or until the mixture dries up a bit. Add in the Adobo and remaining Latin Sazon blends, then mix and add the rice, broth, and salt to taste. Nestle the chicken pieces back in along with any juices accumulated on the plate.

Bring up to a medium simmer, then lower the heat and cover the dutch oven. Cook for about 20 minutes or until the rice is cooked through. Fluff the rice with a fork, and add in the remaining 1/3 cup Manzanilla olives.

SERVES 4-6

TIPS

You can sear the chicken ahead of time and set it aside until you are ready to cook the dish. The sofrito can also be made ahead of time. Lastly, do not worry if the rice is sticking together once the liquid is evaporated. The grains will separate as the dish cools.

MIDDLE EASTERN

STARTERS

ARTICHOKE ZA'ATAR HUMMUS

SMOKEY EGGPLANT W/ LAMB

M'SAKHAN FLATBREADS

VEGETABLE BRIWAT

SIDES

RICE PILAF

BOREK SPIRAL

SHAWERMA CAULIFLOWER

HEIFA'S TURKEY KABABS

MAINS

MAQLOUBEH

MERGUEZ AND BÉCHAMEL BAKE

ROAST LEG OF LAMB

FATTET BITINJAN

IBRAHIM'S CHICKEN KABSA



ARTICHOKE ZA'ATAR HUMMUS

- 1 can of chickpeas, drained with 1 Tbs liquid reserved
- 1 Tbs olive oil
- 2 Tbs lemon juice
- 2 Tbs tahini paste
- 3 marinated artichoke halves
- 1 1/2 Tbs marinated artichoke liquid
- 1 clove garlic
- 1 1/2 tsp Spice Tree Organics Beiruti Za'atar

Add all ingredients to a food processor and puree until smooth. Taste hummus and adjust flavors to your liking. Hummus can be thinned out with more chickpea liquid, marinated artichoke liquid or water.

When plating, top with a couple Tbs of olive oil and some chopped artichokes, olives, and/or toasted pine nuts.



SMOKEY EGGPLANT DIP WITH LAMB

- 2 large eggplants, broiled until charred and smokey
- 6 Tbs yogurt
- 4 Tbs tahini paste
- 1 tsp cumin
- salt and pepper to taste
- 2 tsp tomato paste
- 2 Tbs Spice Tree Organics Istanbuli Kofta
- 1 tsp salt
- 3 tbsp melted butter
- 1 tbsp Maras or other chili flakes

Chop the eggplant flesh finely and mix it with the yogurt, tahina paste, cumin, salt and pepper. If it doesn't taste smokey, add some smoked paprika.

Brown the lamb in 2 Tbs of oil, and add in the tomato paste, Istanbuli Kofta and salt. Break the meat up into very small pieces as it cooks. Meanwhile, heat up the melted butter and the chili flakes and set aside.

To serve, spread the eggplant on a platter and top with the lamb. Drizzle the chili butter on top and serve with pita for scooping.

SERVES 8-10



M' SAKHAN FLATBREADS

1.5 lbs boneless skinless chicken thighs, trimmed of fat
1.5 lbs onions, sliced
1/2 cup plus 1 Tbs extra virgin olive oil
2.5 Tbs sumac
2 tsp Spice Tree Organics Buharat
5 or 6 flatbreads or naans
2 to 3 Tbs parsley, chopped
2 to 3 Tbs pine nuts, toasted
1 tomato, chopped in small pieces (optional)
salt to taste

In a small bowl, place the chicken and coat it with the 1 Tbs of olive oil. Add the Buharat and salt and mix well to coat the chicken. Set aside.

Preheat oven to 425F. In a skillet add the 1/2 cup oil and onions. Sauté onions on medium heat until translucent for approx. 20 mins. Add the sumac and mix well. Carefully remove onions from pan leaving behind oil. Add chicken to the same skillet and sear on each side. Remove chicken from skillet and place in a baking dish. Using only half of the onion mixture cover each piece of chicken with equal amounts of onion mixture. Bake chicken in the oven for approx. 20 mins or until cooked through.

After chicken has cooled, chop chicken into small pieces leaving onion on top. Place flatbreads or naans on a baking sheet. Using the other half of the onion mixture, place equal amounts of onion on each flatbread and spread out. Top with equal amounts of chopped chicken with onion. Stick topped flatbreads in the oven for approx. 10 mins. Remove and top with chopped tomato, parsley, and pine nuts. SERVES 10-12



VEGETABLE BRIWAT

1/2 medium zucchini, grated
1 medium carrot, grated
1/2 cup mushrooms, diced
1/2 cup finely shredded white cabbage
1 shallot, diced
1 large garlic clove, diced
1/2 cup soaked vermicelli noodles, cut into inch long pieces
3/4 tsp Spice Tree Organics Moroccan Ras el Hanout
salt, to taste
1 tbsp butter
olive oil, for brushing
Phyllo pastry

In a skillet, sautee the diced onion until translucent, then add in the grated and diced vegetables. Cook all the way through, then add the garlic, Moroccan Ras el Hanout, and the butter. Mix together and season with salt. Set aside to cool.

Brush a sheet of pastry with oil, then top with a second sheet. Oil the second sheet, then top with a third sheet of phyllo. Divide the Phyllo into long strips of equal length—either in thirds or fourths, depending on the size you want the briwat to be. Place about a tablespoon of filling at the end of one strip, and bring the phyllo corner up over the filling, to make a triangle. Fold the triangle over again, and continue until you have a triangle with little or no overhang. Brush the edge of the pastry with oil, or make a paste with some flour and water, and seal the phyllo edges so the triangles are enclosed on all sides. Continue until you finish the filling, or have your desired number of briwat. Lay them on a baking sheet, brush with additional olive oil, and bake at 375F until golden.



RICE PILAF WITH MEAT

½ lb ground beef
2 tbsp oil
½ tsp Spice Tree Organics Lebanese Seven Spice
½ tsp salt
2 cups basmati rice, rinsed
2 tbsp butter
2.5 cups chicken broth or water
1 tsp Spice Tree Organics Lebanese Seven Spice
Salt, to taste
Buttered pine nuts, almonds and/or pistachios to garnish

Heat the oil in a skillet and cook the meat with the ½ tsp Lebanese Seven Spice and the salt. Break the meat up into as small pieces as you can get it. Set aside when completely browned.

Melt the butter and saute the rice in it until every grain is coated. Add in the tsp of Lebanese Seven Spice and mix well. Add your chicken broth or water, taste for salt, and simmer until the rice is cooked through.

To serve, place the rice on a platter and spoon the warm meat over top. Garnish with buttered nuts and chopped parsley.

SERVES 6-8



MERGUEZ BUREK SPIRAL

9 sheets phyllo pastry
1 egg
½ cup milk
5 tbsp butter, melted
1 lb ground beef or lamb
1 medium onion, minced
5 tsp Spice Tree Organics Moroccan Merguez
1 tsp salt
sesame seeds, for sprinkling on top

Cook the meat in olive oil and add the Moroccan Merguez and salt. Break the meat up into the smallest pieces you can. Set aside and let cool.

Mix the milk, egg and melted butter together. Lay one sheet of phyllo on a cutting board and brush with this milk wash. Top with another sheet and brush again, then top with a third sheet.

Make sure the phyllo is oriented so the long side is horizontal. Spoon some of the cooled meat in a horizontal line across the bottom end of the phyllo. The meat should be no more than a half inch or so tall. Carefully roll the phyllo up over the meat and continue rolling all the way up so you have a long log shape. Take one end of the log and twist the body around it to make a spiral. Place the spiral on a baking sheet lined with parchment paper.

Repeat the above process two more times, with six sheets of phyllo total. Instead of rolling each rolled phyllo log into a spiral, simply take the end and place it next to the open end of the phyllo spiral, and twist the body around the spiral to enlarge it. Brush the burek with any remaining milk wash and sprinkle sesame seeds all over it. Bake at 400F until golden, about 40 minutes. SERVES 8



ROASTED CAULIFLOWER W. TAHINI

2 large heads cauliflower, cut into florets
2 tsp Spice Tree Organics Middle Eastern Shawerma
salt, to taste
1 large onion, sliced
pine nuts, for garnish

TAHINA SAUCE

1/2 cup tahina paste
1/4 cup water
1 tsp white vinegar
1 minced garlic clove
1/2 tsp cumin powder
salt, to taste

Preheat oven to 400F. Divide the cauliflower florets and onions between two baking trays lined with parchment and sprinkle the Middle Eastern Shawerma over top. Season with salt, drizzle with olive oil, and mix well. Bake until the cauliflower is golden.

For the Tahina sauce, combine all the ingredients together until a runny sauce forms. Add more water if it is too thick, or more tahina if too thin. Serve the cauliflower warm, with toasted pine nuts and Tahina sauce scattered over the cauliflower. SERVES 10



TURKEY AND VEGGIE KABABS

Recipe and photo by Heifa Odeh of Fufu In The Kitchen

1 1/2 pounds of ground turkey
1 Tbs Spice Tree Organics Moroccan Ras el Hanout
1 tsp garlic powder
1 tsp onion powder
1 tsp paprika
1/2 tsp allspice
Salt & pepper to taste
1 zucchini, sliced
1 colored bell pepper, cubed
1/2 red onion cubed
1 small onion cubed
1-2 tbsp olive oil

SALSA

1/2 large red bell pepper
1 cup parsley
3 garlic cloves
1 small onion

DIPPING SAUCE

4 tbsp mayo
1 tbsp tahini
Salt & pepper to taste
1/2 a lemon's juice
1-2 tbsp water

Preheat oven to 375F. In a bowl, mix together the turkey and all the seasonings. In a food processor, mix the salsa ingredients until well combined. Add 3 Tbs of the salsa to the turkey and mix well. This should make around 30 meatballs.

Shape into meatballs. Place on nonstick baking pan. Bake for approx. 15-20 minutes.

Then broil for 2 minutes for some browning. Take out and set aside.

In a bowl, mix the veggies with oil, salt, and pepper. Place on a baking sheet and broil on low for 10 minutes.

To assemble, take wooden skewers and place one meatball followed by a zucchini slice, red bell pepper piece then onions then another meatball until you have 3 meatballs on the skewer.

Combine the dipping sauce ingredients together and serve next to your skewers.

* Heifa is a Chicago based Middle Eastern food blogger. Her mission is to develop simple, healthy recipes infused with the Mediterranean flavors that she grew up eating. Her hope is for people to get back in the kitchen and make food that is beneficial for them and their families without lacking in flavor. Find more of her recipes at www.fufuinthekitchen.com!



MAQLOUBEH

2 cups basmati rice, soaked in water and salt for half an hour
2 lb stew beef or lamb
1 large onion, quartered
1 large eggplant, sliced in half inch rounds
2 potatoes, sliced in half inch rounds
1 small head cauliflower, cut into florets
2 medium tomatoes, sliced
4 garlic cloves, sliced
3 tsp Spice Tree Organics Buharat
1/2 tsp turmeric
salt, to taste
olive oil

In a bowl, mix your meat with 3/4 tsp Buharaat and salt. Heat some oil in your stockpot and sear the meat until browned on all sides. Sear in batches so you don't overcrowd the meat. When done, place all the meat in the stockpot, and add 4 cups water, the onion, and salt. Bring to a boil, skim the impurities from the broth as they rise to the surface, and simmer for an hour and a half, or until the meat is cooked and tender.

While the broth is cooking, preheat your oven to 400F. Brush the eggplant rounds with olive oil and sprinkle with salt. Spread them on a parchment lined baking sheet and bake until golden, flipping half way so both sides brown evenly.

Brush the potato slices with oil and sprinkle with salt. Lay them on a parchment lined baking sheet and bake until cooked through and golden around the edges.

Drizzle the cauliflower florets with olive oil, and sprinkle with salt. Lay them on a parchment lined baking sheet and bake until the florets have cooked and are lightly golden.

When your components are ready, drain your rice and mix it with the remaining Buharaat and the turmeric in a bowl so all the grains are coated. Begin layering the maqloubeh. Lightly grease a medium stockpot with oil, then arrange your tomato slices along the bottom. Add your meat and sprinkle a third of the garlic slices. Add your eggplant, followed by your cauliflower florets and another third of your garlic slices. Lastly, add your potato slices and the last of your garlic slices. Place your rice over the potatoes and spread it evenly. Taste your broth for salt, and add in three cups. It should come up over the rice. Add a plate that is slightly smaller in diameter than your pot on top of the rice and push down. If the liquid does not come up above the rim of your plate, add a bit more water until it does.

Cook the maqloubeh on your stove top over medium heat for about 45 minutes, or until the rice is fully cooked and no liquid remains. You may check this by removing the plate and poking a hole in the rice to see if all the broth has evaporated. When it has, turn off the heat, cover the pot, and let it sit for 10 minutes undisturbed before flipping it.

Flip the maqloubeh over onto a serving dish and garnish with pine nuts. Serve with minted cucumber yogurt sauce.

TIPS:

The meat can be boiled and the stock made up to two days before cooking the maqloubeh. The vegetables may also be roasted in advance and stored for two days. Make sure to bring the broth to a boil before pouring it over the rice.



MERGUEZ AND BECHAMEL BAKE

- 1 large onion, minced
- 1 lb ground beef
- 2 Tbs tomato paste
- 5 tsp Spice Tree Organics Moroccan Merguez blend
- 1 tsp salt
- 1 15 oz. can crushed tomato
- 1 stick butter
- 1 cup flour
- 4 cups milk
- 2 eggs, beaten
- 2 medium eggplant, cut into 1/4" thick slices
- 4 medium russet potatoes, peeled and thinly sliced
- 1 cup grated Gruyere cheese

Heat oven to 450F. Sprinkle eggplant slices with salt, brush with olive oil, and bake until eggplant is golden. Set aside and lower oven temperature to 350F.

Boil potatoes until barely tender, 8 mins, while the eggplant roasts. Drain and set aside.

Heat 3 Tbs oil in the pot over medium heat. Add onion and cook until soft, about 5 mins. Add beef, Merguez spice, and salt, and cook until the meat is browned. Add tomato paste and mix well. Cook for 2 minutes, then add the crushed tomatoes and a cup of water.

Bring the sauce to a boil, then simmer, covered partially, until the sauce is thick and almost no liquid remains. Taste for salt and set aside.

While meat sauce is cooking, heat butter in a medium saucepan over medium heat. Add flour; whisk constantly for 2 minutes. Add 1.5 tsp salt and milk. Cook, stirring until thickened, about 10 minutes. Remove from heat; pour into a blender with the eggs, then blend until smooth.

To assemble the dish, spread 1 cup bechamel on the bottom of a 9x13 baking dish, and scatter 1/3 cup gruyere over top. Spread the potatoes over the cheese and top with the eggplant. Pour meat sauce over the eggplant, then spread the remaining béchamel over the meat sauce. Sprinkle with remaining gruyere. Bake until golden brown, about 1 hour.

SERVES 12

TIPS:

All parts of this dish can be made in advance and stored separately before assembling. Likewise, the dish can be assembled and kept in the fridge for up to two days before baking.



CHICKEN KABSA

Photo and recipe by Ibrahim al-Khomsy of @brimabarhoom

1/4 cup of vegetable oil
1/2 cup chopped onion
4 cloves of garlic
2 tsp of fresh ginger
1 Tbs of tomato paste
2 roma tomatoes, juiced in a blender
2 tbsp of Mecca Rice and Meat blend
2 carrots finely chopped using a food processor
1 liter of boiling water
1 organic chicken, cut into 4 pieces
4 serrano peppers
1 tbsp ghee
3 cups sella basmati rice

TO GARNISH:

1/4 cup of golden raisins
1/4 cups of almond slices
1/2 cup of thick sliced carrots
1/2 cup of sliced onions

Wash and rinse the rice very well and soak it in water for a good 40 minutes. In a wide non-stick pot (avoid using tall pots with Kabasa), add the oil and heat it on

medium high heat, then add the onions, garlic and ginger and let them cook for 3-4 minutes. Next, add the tomato paste, tomato juice and the Mecca Rice and Meat spice and mix well. Then add the finely chopped carrots and mix with the rest of the ingredients (you might need to add some water to help). Add the hot water and let boil for 5 minutes. Add the chicken and let cook for 25 minutes.

While the chicken is cooking, soak the raisins and then fry them in a pan with some oil so they get some color. Remove, then brown the almonds in the fry pan. Remove, then caramelize the thick carrots in oil with salt, pepper and a dash of sugar for taste. Lastly, caramelize the onion slices.

After 25 minutes, take the chicken out of the pot and put the pieces on a baking sheet. Sprinkle with some Mecca Rice and Meat spice and brush them with some oil. Bake at 325F until the skin is crisp and brown.

Strain the rice and add it to the spiced tomato broth. Add the serrano peppers and mix well. Let the rice boil on high heat for 5-6 minutes, then cover the pot with a piece of foil and cover the pot. Lower the heat and simmer the rice for 18-20 minutes.

Serve your rice on a platter, add the chicken on top and garnish with the caramelized carrots, onions, raisins, almonds and Serrano peppers.

SERVES 4

* Ibrahim al-Khomsis is a food blogger from Libya now living in Ohio. He traces his love of cooking to his mother's food and shares Libyan and Arab recipes on his blog and his instagram pages. You can find him at @brimabarhoom.



ROAST LEG OF LAMB

1 4-5 lb leg of lamb, either boneless or bone in
6 garlic cloves - 4 minced, 2 sliced
2.5 Tbs pomegranate molasses
2 tsp Spice Tree Organics Buharat blend
1.5 tsp cumin powder
1 Tbs coriander powder
2 tsp sumac
1 Tbs salt
2 Tbs olive oil
3/4 cup water
assorted vegetables, optional

For the marinade, mix the minced garlic, pomegranate molasses, spices, salt and olive oil. Make deep slits with a knife all over the meat and insert the sliced garlic cloves. Rub the marinade all over the lamb and let marinate overnight.

Preheat oven to 325F. To cook the lamb, place it in a dutch oven or a baking tray and pour the water over it. Cover tightly and roast. After 2 hours, uncover, check to ensure there is still water, and your vegetables, if using. Roast for another hour, or until the lamb is cooked and shreds easily.

SERVES 10

FATTET BITINJAN



2 eggplants, cut into 1 inch cubes
4 Tbs olive oil, divided
4 pita breads

FOR THE MEAT

3 Tbs olive oil
1 large onion, chopped
2 garlic cloves, finely grated
1 lb ground beef or ground lamb
1.5 tsp Spice Tree Organics Lebanese Seven Spice
2 Tbs pomegranate molasses

FOR THE CHICKPEAS

2 Tbs olive oil
1 garlic clove, finely grated
1 can chickpeas, drained
1/2 tsp Spice Tree Organics Lebanese Seven Spice

FOR THE GARLIC YOGURT:

½ garlic clove, finely grated

1/2 cup yogurt

GARNISH

1/4 cup parsley, chopped

1/4 fresh mint, chopped

3 Tbs toasted pine nuts

3 Tbs pomegranate seeds

Slice the eggplant, chop into 1 inch cubes, add the salt, and put in colander over bowl for 1 to 2 hours.

After about 2 hours, preheat oven to 425F. Line a baking sheet with parchment paper. Spread eggplant on baking sheet. drizzle with 2 Tbs of olive oil and toss the eggplant cubes to ensure all pieces are coated. Use more oil if necessary. Bake for 10 to 15 mins and then flip pieces and bake until cooked through and slightly browned. Remove eggplant and set aside.

Cut pita bread into 1 inch squares. Place on a baking sheet and toss with 2 Tbs of olive oil until all piece are coated. Bake for approximately 8 to 10 mins until pieces are crisped.

Meanwhile, add 3 Tbs of olive oil to a skillet and chopped onion. Sauté until onion is translucent. Add ground meat, 2 grated cloves of garlic, Lebanese Seven Spice, and salt to taste and cook the meat, breaking it up into little pieces. Cook approx. 10 mins until meat is cooked through. Add the roasted eggplant to the meat mixture and mix gently. Add the 2 Tbs of pomegranate syrup and gently mix. Cook for an additional few minutes to allow flavors to meld.

For the chickpeas, fry the 1 grated garlic clove in 2 Tbs olive oil until golden brown. Add chickpeas and 1/2 tsp of Lebanese Seven Spice. Cook for an additional 5 mins until chickpeas slightly crisped and warmed through.

Combine the garlic yogurt ingredients and season to taste.

When you're ready to eat, lay out the crisp pitta on a large plate and spoon over the meat and eggplant mixture, followed by the chickpeas, garlic yogurt, herbs, nuts, chilli and pomegranate seeds.

SERVES 8

TIPS

All components of the dish can be made the night before and reheated and layered right before iftar.



SUHOOR/SEHRI

MERGUEZ AND EGGS

EGG HASH

MINI FRITTATAS

KEEMA

SARA'S CHAI CHIA PUDDING

YOGURT BOWLS WITH GRANOLA

MERGUEZ AND EGGS

½ lb ground beef or lamb
2.5 tsp Spice Tree Organics Moroccan Merguez
½ tsp salt
4 eggs
oil or butter for cooking

In a bowl, mix the ground beef, Moroccan Merguez spice and salt well so the spice is evenly distributed.

Roll the meat into mini sausages. Heat a bit of oil in a skillet, and fry the sausages until cooked. You can also bake them and place them back into the skillet. Crack in your eggs and cook them how you like them. Season with salt, pepper and sumac.

SERVES 2





LATIN INSPIRED EGG HASH

1 lb of potatoes, diced into 1/2 cubes
3 Tbs olive oil
1 Tbs and 1 tsp of Spice Tree Organics Latin Sazon, divided
½ green or red pepper, chopped
1 medium onion, chopped
1 lb of ground beef

Heat oil in a skillet on high heat. Add potatoes to the skillet and add 1 tsp of Latin Sazon and salt to taste. Pan fry potatoes until cooked through. Remove potatoes from skillet leaving behind oil.

Add the onion and green pepper to the skillet and cook for 6 to 8 mins, until onion is translucent. Add ground beef to the skillet along with 1 Tbs of Latin Sazon and salt to taste. Break up the meat and cook until meat is no longer pink.

Add the potatoes back into the skillet and mix well with the meat. Lower heat to medium low. Create 6 holes evenly spaced out throughout the meat potato mixture. Crack an egg into each hole. Cover skillet and cook on low heat until egg whites are cooked through and yolk is cooked to desired doneness.

SERVES 6



MINI BACON & VEGGIE FRITTATAS

3 Tbs olive oil
8 large eggs
1/2 cup milk
2 tsp Spice Tree Organics Mexico City Barbacoa
16 oz frozen spinach, defrosted and drained of all water
1 medium onion, chopped
1 garlic clove, finely grated
4 slices of veggie/beef bacon, cooked and chopped in 1/2 inch pieces
3/4 cup shredded cheddar cheese

Heat oil in a skillet on high heat. Add onion and cook until translucent approx. 8 mins. Add mushrooms and cook through. Add spinach to the skillet and 1 tsp of Barbacoa blend and sauté for an additional 5 mins. Add cooked bacon to the mixture and salt to taste.

Preheat oven to 375F.

Beat 8 large eggs, milk, grated garlic, and 1 tsp Barbacoa blend in a bowl.

Grease a 12 cup muffin tin well and evenly divide the prepared veggie bacon mixture amongst the 12 cups. Top the veggies with 2 to 3 tsp of cheddar cheese. Ladle egg mixture evenly into each cup.

Bake in oven for 15 mins or until center is no longer liquidy. Using a rubber spatula, pop frittatas out of the tray.

SERVES 6

SEHRI KEEMA

1.5 lb ground beef
1 small onion, minced
2 tsp ginger garlic paste
4 tsp Spice Tree Organics Garam Masala
1/4 cup yogurt
3 plum tomatoes, chopped
salt to taste
cilantro leaves and chili to garnish

Cook the minced onion in oil with the ginger garlic paste until translucent. Add the meat, and break it up to small pieces with a wooden spoon. Once it's cooked half way, add the yogurt, tomato, Garam Masala and salt. Cook until desired thickness, add water if a less dry keema is preferred.

SERVES 6-8



CHAI CHIA SUHOOR PUDDING



Photo and recipe by Sara Ali of @dieteticaesthetic

- 1 cup almond milk
- 4 Tbs chia seeds
- 1/4 tsp Spice Tree Organics Chai Confection
- 1 tsp honey
- 1/4 cup sliced strawberries
- 2 tsp coconut flakes

In a medium bowl, mix the milk, chia seeds, Chai Confection, and honey until well combined and there are no clumps

Store in a jar or a container with a tight seal for 2 hours or overnight

Serve with sliced strawberries, coconut flakes, or your favorite toppings.

* Sara Ali is a nutritionist, recipe developer and food photographer based out of NYC. She runs her food blog @diasteticaesthetic where she shares her love for food photography as well as her passion for creating simple healthy meals

YOGURT AND GRANOLA BOWL

1.5 cups oats
3 Tbs coconut oil
3 Tbs honey
2 tsp Spice Tree Organics Zesty Speculaas
2 tbsp hemp seeds
2 tbsp poppy seeds
1/3 cup chopped pecans
1/4 tsp salt

Whisk the honey, oil, salt and Zesty Speculaas together in a bowl. Add the rest of the ingredients and mix well. Bake at 300F for 20 minutes, mixing half way through. Remove from the oven and let cool completely before storing.

Serve the granola with yogurt, maple syrup, and fresh or dried fruit for a wholesome and filling suhoor!





DESSERT

CHAI LADOOS

BAKLAVA

IBRAHIM'S MASALA TEA CAKE

VANILLA CHAI RICE PUDDING

LADOO WITH CHAI MASALA



1 cup dessicated coconut
½ cup condensed milk
1 tsp butter
¾ tsp Spice Tree Organics Chai Confection blend
1 Tbs rose water

To garnish: ground up freeze dried strawberries, ground up pistachios, dessicated coconut

In a saucepan, combine the dessicated coconut, condensed milk, and butter. Mix together and cook for five minutes, stirring occasionally so the coconut doesn't burn.

Add in the Chai Confection and the rose water, and stir well to combine. Take the saucepan off the heat and let the mixture cool.

Form the mixture into balls and roll in freeze dried strawberry powder, ground pistachios, coconut flakes, or your choice of garnish!

MAKES 20



CHAI SPICED BAKLAVA

BAKLAVA

- 1 box phyllo pastry
- 2 cups walnuts
- 3 tbsp coconut flakes
- 3 tbsp sugar
- 3/4 tsp Spice Tree Organics Chai Confection
- pinch of salt
- 10 tbsp melted butter

SYRUP

- 1 cup sugar
- 1/2 cup water
- 2 tsp lemon juice
- 2 tsp orange or rose blossom water

In a food processor, pulse the walnuts, coconut flakes, sugar, Chai Confection and salt until the walnuts are broken into small pieces.

Take your packet of phyllo and divide it in half so you have two sections that roughly fit a 9x12 baking dish. Take one stack, place it in the baking dish, cover with the walnut mixture, then top with the second stack of phyllo. If there is additional phyllo, either trim it or allow the phyllo to sit over the walnuts with a few ridges throughout. With a sharp knife, score the baklava, then pour the clarified butter over top. Bake at 375F for 45 minutes or so, or until the baklava is golden throughout.

While the baklava is cooking, make the syrup by boiling the water and sugar together. When the water comes to a boil, add in the lemon juice, and stir so the sugar dissolves. Let the syrup cook for 5 minutes so it thickens slightly. When done, add the orange blossom or rose water. Let the syrup cool.

When the baklava is cooked, pour the syrup evenly all over it while it is still hot. Let the baklava cool completely before serving.

TIPS:

You can definitely butter each sheet individually, as is more traditional, and use less phyllo. However, after seeing Turkish pastry chefs employ this method and trying it at home, it works and is an easy shortcut!



MASALA TEA CAKE

Photo and recipe by Ibrahim al-Khomsy of @brimabarhoom

4 eggs at room temperature
1 tsp of vanilla paste
2 tsp lemon juice
2/3 cup of white sugar
3 tbsp vegetable oil
2/3 cup of all purpose flour
2 Tbs ground Lotus biscuits
1 tsp Spice Tree Organics Chai Confection
1/2 tsp of baking powder
Dash of salt

CHAI SYRUP:

1/4 cup of sweet condensed milk
2 tsp of red tea leaves
1/2 cup of hot water
1/2 tsp of Chai confection

TOPPING:

1/2 cup of Lotus biscuit butter (the crunchy one)
1/2 cup of whipping cream
2 tbsp of powdered sugar
1/4 cup of cream cheese at room temperature
1/4 of mascarpone cheese at room temperature

Preheat the oven at 350F. In a stand mixer, mix the eggs with the vanilla paste until they become fluffy and pale-yellow in color. Then gradually add the sugar and lemon juice and mix well. Then add the vegetable oil one tsp at a time.

Sift the dry ingredients and add them to the egg mixture in two parts, scraping the bowl in between.

Spray the baking pan with a good baking spray or brush a 9" pan with oil and dust it with some flour. Pour the cake mixture into the pan and tap the pan on the counter two to three times to release extra air bubbles. Put the pan in the middle of the oven and let it bake for 30 minutes.

While the cake is baking, make the chai syrup by boiling the tea leaves and hot water for a good 8-10 minutes, then add the sweet condensed milk and Chai Confection. Let boil for another 4 mins. Sift the tea and let cool. Once the cake is ready, flip it on a serving plate and let it cool completely.

Once the cake is cooled, add the chai syrup a tablespoon at a time. You may not need the whole amount, as it may make the cake soggy.

Add the lotus butter in a microwavable bowl and heat it for 20 seconds or until it is pourable, then spread it over the cake.

Finally, for the cream cheese frosting, in stand mixer whisk the whipping cream and sugar together until they become fluffy. Gradually add the cream cheese and mascarpone cheese. Use a piping bag with star shaped tip to pipe the cream cheese mixture around the top edges of the cake. Decorate the cake with Lotus biscuits arranged vertically on the sides.

* Ibrahim al-Khomsis is a food blogger from Libya now living in Ohio. He traces his love of cooking to his mother's food and shares Libyan and Arab recipes on his blog and his instagram pages. You can find him at @brimabarhoom.

VANILLA CHAI RICE PUDDING

6 cups whole milk

2/3 cup rice

1/2 cup sugar

3/4 tsp Spice Tree Organics Chai Confection

1 tsp vanilla extract

Shredded coconut, raisins, chopped nuts, all optional garnishes

In a saucepan bring milk to a boil. Add 2/3 cup rice and stir well. Bring to a boil then lower temp to medium low. Cover leaving lid slightly ajar so milk does not boil over. After 15 mins stir to avoid milk burning to the bottom of the pot. After another 15 mins, when rice is fully cooked, stir in the sugar, Chai Confection, and vanilla extract. Cook for another 10 to 15 mins until the pudding thickens. Total cooking time should be approx. 40 to 45 mins to get a desired pudding consistency. Pour into bowls or small dessert plates and let cool.



WISHING YOU ALL A BLESSED
AND FRUITFUL MONTH!

With love,

Doaa and Freda

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