

# MAKE THIS RECIPE STEP-BY-STEP

## INGREDIENTS YOU'LL NEED -

1 Prairie Street Kosher  
Lamb Premium Ground  
Blend

4 Medium Italian  
eggplants

1 Onion chopped

¼ Cup of tomato paste

1/3 Cup of pomegranate  
molasses

2 Cups of Water

Olive oil

2-3 garlic cloves, minced

Kosher salt

Freshly ground black  
pepper

Dill chopped to garnish

Parsley chopped to  
garnish

Israeli Spice Market  
Blend

1 Tablespoon sumac

1 Tablespoon cardamom

1 Tablespoon clove

1 Tablespoon cinnamon

1 Tablespoon turmeric

- 1 Stir in a bowl together
- 2 Set oven to bake at 425f /218c degrees
- 3 Cut eggplants in half, slice the skin off .and score with a knife (make light crisscross cuts). Place eggplant in a baking dish and coat with olive oil, salt, and pepper. Put in oven for 25 mins.
- 4 On the stove top in a heavy bottom pan sweat the chopped onions. Cook onions so they are soft not browned. Add 2 tablespoons of spice blend. Toast the spices by heating them and mixing with the onions. Next add the tomato paste and more spice and mix into the onions. Push the onions to the edge and add the lamb, break lamb up and brown. Add ½ cup of water to help cook lamb through and incorporate the flavors in the pan. Add minced garlic and stir in ingredients. Add water and let mix reduce. Now add pomegranate molasses and stir. Finally, add salt and pepper. Make sure the lamb is cooked, this process takes around 20 minutes.
- 5 Take the eggplant out of the oven. They should be slightly golden brown. Give them a squeeze to open them up. Spoon lamb mixture onto the eggplant. Push the meat down into crevices. Cover the eggplants with remaining lamb mixture. Cover with foil and put into a 350f degree oven for 45 minutes.
- 6 Remove foil, add dill and parsley. Enjoy!

Bete'avon

1 Tablespoon red chili powder

1 Tablespoon coriander

1 Tablespoon paprika

1 Tablespoon curry powder