

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS LIST FOR THE KOSHER ISRAELI SPICED GROUND LAMB OVER HUMMUS -

2 pounds Prairie Street
Prime Kosher Ground
Lamb

1 tablespoon extra-virgin
olive oil

2 cloves garlic, minced

2 shallots, minced

2 pounds ground lamb

2 tablespoons baharat
spice blend (recipe
below)

kosher salt

fresh ground black
pepper

¼ cup chopped fresh
parsley

1 To Prepare Your Kosher Israeli Spiced Ground Lamb over Hummus

2 Mix together all of the the Baharat Spice Blend ingredients together in a small container. Cover and store at room temperature until ready to use.

3 In a large skillet, heat the extra virgin olive oil over medium to high heat. Add your minced garlic and shallot and cook until fragrant. Add a generous amount, about 1 to 2 tablespoons, of Baharat Spice Blend. Incorporate with the garlic and shallots and cook until they become soft, about 3 to 5 minutes. Transfer to a bowl and set to the aside.

4 In the same skillet, add your ground lamb and season with salt. Continue to work with the ground lamb to break it up. Slowly adding water as needed to help keep the ground lamb "stewing" in its own juices.

5 After about 5 minutes, once the lamb is browned but not thoroughly cooked, reduce the flame to medium and add the spiced garlic and shallots. Mix thoroughly. Cook on a simmer until ground lamb is tender and cooked through, about 7-10 minutes.

6 To serve, place your hummus (either follow your favorite recipe or purchase plain hummus from your favorite grocer) in a shallow bowl, making a small well in the center. Spoon the Israeli spiced ground lamb - along with its juices - in the center of the hummus and top with fresh chopped parsley. Serve with warm wedges of pita or thickly sliced cucumber.

Bon Appétit!

BAHARAT SPICE BLEND -

2 teaspoon ground black pepper

1 teaspoon ground coriander

1 teaspoon ground cinnamon

1 teaspoon ground cloves

1 ½ teaspoon ground cumin

½ teaspoon ground cardamom

1 ½ teaspoon ground nutmeg

1 tablespoon paprika

INGREDIENTS TO SERVE WITH

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16oz plain hummus,
either your favorite brand
or prepare your favorite
recipe

4-6 pitas, warmed and
cut into wedges

1 cucumber, sliced ½
inch thick and on a
diagonal