

# delicious dish

**Mezze in Jaffa**  
**Grocery, Tool List and Prep list**

Recipe Title	Grocery Fresh	Grocery Dry	Tools Needed	Prep Ahead
<b>port sa'id fired-up whole eggplant with garlic, tahini, squeezed tomato and green zhug</b>	2 large purple eggplants Fresh garlic 1 lemon 1 tomato 1 bunch Parsley 1 bunch cilantro dill 2 hot long green chili	Kosher salt Fresh pepper Honey Coarse sea salt (Maldon or fleur de sel) Extra virgin olive oil Tahini Ground cumin Ground cardamom Sugar	Ice water Food processor	Wash all herbs
<b>hummus "im bassar" - hummus with spiced meat and herbs</b>	1 pound/454 grams ground lamb, beef, chicken or a mix (or 1 pound mix mushrooms for vegetarian) 1 onion Fresh garlic 2 lemon or tamarind paste concentrate Fresh parsley leaves	Toasted pine nuts Baharat Cumin Kosher salt Sumac Paprika Turmeric Cinnamon Fresh ground black pepper Olive oil 1 can or jar of chickpeas Tahini	Ice water Food processor	Wash all herbs