

delicious dish

**Simply Jerusalem
Grocery, Tool List and Prep list (2 pages)**

Recipe Title	Grocery Fresh	Grocery Dry	Tools Needed	Prep Ahead
Jerusalem mixed grill - at home	Jerusalem Mix Grill Meat Mix (use any combination totalling 2-3 pounds and mostly chicken thighs) Boneless, skinless chicken thighs Chicken hearts Chicken livers 1 lemon 1 pint of cherry tomatoes 2 cooking onions	Baharat Paprika Turmeric Freshly ground pepper Sunflower oil Kosher salt Pickled hot peppers 4-6 pita	Large fry pan	Have all ingredients ready
simple tomato herb salad	1 clove garlic 1 lemon 2 pints cherry tomatoes or about 2 cups mixed cherry, grape and other tomatoes 1 handful of chopped herbs (parsley, cilantro chervil, oregano, or mint - or a combo) 1 small cooking onion	Extra virgin olive oil Kosher salt Freshly ground pepper Coarse salt, I like Maldon salt Freshly ground pepper	Mixing bowl	Have all ingredients ready
Jerusalem bagel with zaatar	1 egg	Instant yeast - I like Fleischmann's quick rise Sugar All purpose flour Bread flour Milk powder (sometimes called dried skim milk powder) Baking powder Fine sea salt Kosher salt Sunflower oil Sesame seeds Zaatar, optional	Standing mixer with dough hook (or you can do it by hand)	Have all ingredients ready
sweet and sour pickled cucumbers	4-6 baby cucumbers	Apple cider vinegar Honey Sesame oil Kosher salt Toasted sesame seeds, optional	Mixing bowl	Have all ingredients ready

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sumac pickled onions	1 red onion	¼ cup red wine vinegar 1-2 teaspoons sumac 1 teaspoon kosher salt	Mixing bowl	Have all ingredients ready