

M U S A K H A N

Ingredients

Nuts

5 (tanoor breads (taboon

1 (teaspoon salt (to taste

4 tablespoons sumac

1 liter olive oil

1 kilo red onion

: For the heater

A tablespoon of ghee

3 dried lemons

Bay paper

cinnamon

5 cardamom pods

5 cloves

One carrot

Middle onion

Lemon peel

4 liters of water

3 kilos of chicken

: To boil chicken

Directions

In a bowl, put a spoonful of ghee or oil to taste on the fire, then put the chicken, onions, carrots, lemon peel, and spices, then stir the ingredients and put in another bowl of boiling water (boiled shortly before) and after roasting the ingredients, we add boiling water over the chicken and then leave until Boil, after boiling, put the heat down, cover the chicken, and leave it for 30 to 35 minutes. Al-Musakhan: In a bowl, put oil, chopped onions in small pieces and leave on low heat until wilted, then add sumac, salt, and stir the ingredients and leave a little on the fire. After the chicken is cooked, we dip the chicken pieces in a pot of oil and a little onion, then place the chicken pieces in the oven tray and sprinkle them with salt and sumac and enter the oven. To prepare the bread: we dip the bread pieces in the chicken stock and then into the oil and onion pot, then lay out in an oven tray and place the fried onions over it (repeat the process again) and enter the tray in the oven. After grilling the chicken and the bread (at a temperature of 200 degrees and watching until it turns brown), the bread is spread out and the grilled chicken is placed on top and garnished with sumac and nuts.

C H E F O M A R

Bon Apetit!