

# Orange Blossom Water

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## Bazalia Bel-Bandourah

From: Family Recipe / Servings: 5 - 6 People

2 (425 g) cans green peas, drained	Bring canned green peas.
2 medium potatoes, peeled and cut into cubes	Drain green peas, and set aside.
Water, for soaking potatoes	Wash and peel potatoes.
2 medium carrots, peeled and cut into circles	Cut potatoes into cubes.
Water, for boiling carrots	Fill a bowl with water, and add salt to it, then soak potato cubes in this water, and set aside.
250 g fat free boneless lamb meat, cut into cubes	Wash and peel carrots.
Water, for meat	Cut carrots into circles.
1 tbsp ghee, for meat	Put carrot circles in a pot, cover with water and add salt, bring to boil on medium heat until soft and tender, then turn off heat, drain carrots and set aside.
1 medium red onion	Meanwhile, cut meat into cubes.
4 L Water, to cover meat and onion	Put the meat in a pot and cover with water.
Salt	Turn on heat, and keep until boil and a foam occur on surface.
1 cup tomato paste	
<u>Rice with Vermicelli</u>	Once the foam is formed, you can see it very clearly, turn off heat, and take the pot and put under water so all the foam is washed and removed.
3 3/4 cups Egyptian short grain rice	
Boiling water, for soaking rice	This is meat after removing the foam.

2 tbsp ghee

In deep pot, heat ghee.

3/4 cup vermicelli

Add meat cubes and stir for 5 minutes.

5 5/8 cups water

Cut onions into small pieces.

Salt

Add onion to the meat and stir for 5 minutes.

### To Serve

Add 4 L water to meat and onion, and add salt.

Red radish, sliced

Cover the pot, and put on medium heat, and check until it starts to boil vigorously.

Once water is vigorously boiling, lower the heat, and cover the pot, and check on it until the meat is cooked and tender, it took 2 hours until it is well done and tender.

After two hours, this pot contains meat, onion and water.

Drain potato cubes, and add them to the pot that contains meat and onion (pot in picture 21).

Add carrot circles to the pot.

Now, the pot contains meat, onion, potato, carrot, water and salt. Let the mixture boil for 30 minutes on medium heat.

After 30 minutes, add tomato paste to the pot, and stir.

Let it boil for 30 minutes on low heat.

After 30 minutes, add green peas to the pot.

Let it boil for 10 minutes on low heat, then turn off heat and serve hot with rice.

### Rice with Vermicelli

Rinse rice with water in several changes.

Boil water, then soak the rice in boiled water for 10

minutes, and set aside.

Melt ghee and bring it to high heat.

Prepare vermicelli.

Add vermicelli to ghee, and stir until golden brown in color, then turn off heat and let it cool for minutes.

Turn on heat, then add 5 5/8 cups water and salt to the vermicelli, and let it boil.

Meanwhile, drain rice, then rinse it with cold water in several changes.

This is the water which had been added to the vermicelli, it is boiling.

Once the water is boiling vigorously , add rice.

Check samda (know more about samda in [Maqloubat Al-Bathenjan](#)), and keep the rice for 5 minutes over high heat, then lower heat and cover pot and keep for 15 – 20 minutes till rice is cooked, when it is completely cooked, turn off heat, stir and serve.

Serve Bazalia Bel-Bandourah hot with rice and sliced red radish.