

# Orange Blossom Water

<http://www.orangeblossomwater.net>

<http://www.orangeblossomwater.net/index.php/2009/11/07/fasouliyah-bez-zeit/>

## Fasouliyah Bez-Zeit

From: Family Recipe / Servings: 5 - 6 People

2 1/4 kg green beans	This is green beans. Cut off a small section from each side of the pod, as you see in the picture.
1 3/4 cup olive oil	Cut green beans as you see in the picture.
4 3/4 tbsp crushed garlic	In this picture I'm showing you the green beans before cutting and after.
5 tbsp ground coriander seeds	Green beans should be cut to this size.
Salt	Rinse and drain green beans.
1400 ml Water	In large deep pot, add olive oil.
<u>To Serve</u>	Turn on heat, and add crushed garlic.
Arabic bread	Saute crushed garlic for 2 minutes, do not brown the garlic
Salad	Add the green beans and stir very well.
Cucumber pickle	Add ground coriander seeds and add salt, and stir.
	This is the mixture in the pot.
	Add water to the mixture in the pot.
	Cover the pot, and leave it for 10 minutes on high heat, then lower the heat and let it cook for about an hour (check every 15 minutes just to make sure that everything is fine), after one hour uncover the pot and let it cook for another one hour (check every 15 minutes just to make sure that everything

is fine), then turn off heat and serve.

Serve Fasouliyah Bez-Zeit hot or warm or cold with Arabic bread, salad (salad is prepared from tomato, cucumber, flat parsley, mint, onion, lemon juice, olive oil and salt), and serve with cucumber pickle.

### **Notes and Tips**

You can notice from step 19, that the green beans took about 2 hours and 10 minutes to be cooked, but the time may vary according to the type of green beans.