

Orange Blossom Water

<http://www.orangeblossomwater.net>

<http://www.orangeblossomwater.net/index.php/2009/05/18/kousa-bez-zeit/>

Kousa Bez-Zeit

From: Family Recipe / Servings: 4 - 5 People

1 1/2 kg vegetable marrows	Wash vegetable marrow , cut off ends, then peel , and cute in half lengthwise, then each half in half lengthwise, so you end with quarters, then cut crosswise to dice.
120 ml olive oil	
10 – 12 garlic cloves, crushed	Prepare a pot with olive oil, then add crushed garlic to olive oil, and sauté for 3 – 4 minutes.
2 tsp dried mint	
2 tsp ground sweet paprika	Add vegetable marrow.
salt	Add dried mint, sweet paprika and salt.
750 ml water	Add 750 ml water.
<u>To Serve</u>	Let it boil on medium heat for about one hour and 20 minutes without covering the pot, during this hour don't forget to check every 15 minutes just to make sure that everything is fine.
Fresh mint	
Pita bread or Arabic bread	Serve warm or cold.
	Serve with fresh mint and pita bread or Arabic bread.