

# Orange Blossom Water

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<http://www.orangeblossomwater.net/index.php/2010/07/14/fattoush-khudar-I/>

## Fattoush Khudar I

From: Family Recipe / Servings: 3 - 4 People

1/2 cup finely chopped purslane	Finely chop purslane.
2 medium cucumbers, coarsely chopped	Transfer chopped purslane to a bowl.
1 cup finely chopped flat parsley leaves	Coarsely chop cucumbers, and transfer to the bowl that contains the chopped purslane.
1/4 cup finely chopped mint leaves	Finely chop parsley leaves.
2 medium tomatoes, coarsely chopped	Transfer chopped parsley to the bowl.
1/2 small red onion, finely chopped	Finely chop mint leaves.
1 garlic clove, crushed	Transfer chopped mint to the bowl.
1 tbsp lemon zest	Coarsely chop tomatoes.
<u>Dressing</u>	Transfer chopped tomatoes to the bowl.
1/4 cup olive oil	Finely chop onion.
4 1/2 tbsp lemon juice	Transfer chopped onion to the bowl, and add crushed garlic.
1 tsp sumac	Add lemon zest. Cover with plastic wrap and set aside in the refrigerator until ready to serve.
1 tsp salt, or adjust to taste	Prepare dressing by mixing olive oil, lemon juice, sumac and salt in a jar, and shake.
<u>Toasted Bread</u>	Chop Arabic flat bread into squares.
1 Arabic flat bread loaf	Add sumac and drizzle with olive oil, and broil the bread until golden brown in color.
1 tsp sumac	

Olive oil

To serve fattoush, add the dressing.

Garnish

Toss everything together.

Shredded mozzarella cheese

Serve with toasted bread.

Sprinkle with shredded mozzarella cheese, and this is optional. Serve and enjoy.