

Orange Blossom Water

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Shakriyeh

From: Family Recipe / Servings: 5 - 6 People

500 g fat free boneless lamb meat, cut into cubes	Cut meat into cubes.
Water, for meat	Put the meat in a pot and cover with water.
1 large yellow onion, cut into slices	Turn on heat, and keep until boil and foam occurs on surface.
1 tbsp ghee, for meat	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 L water, to cover meat and onion	
Salt	This is meat after removing the foam.
4 cups drained yogurt (Laban Arabi)	Cut the onion into quarters then cut each into slices.
2 tbsp dried mint	In deep pot, heat ghee.
<u>Frikeh</u>	Add meat cubes and stir for 5 minutes.
250 g roasted green wheat (frikeh)	Add onion slices and stir for 2 minutes
1 1/2 tbsp ghee	Add 3 L water to meat and onion, and add salt.
700 ml water	Cover the pot, and keep over 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.
Salt	
<u>Rice with Vermicelli</u>	
2 1/4 cups Egyptian short grain rice	Bring another pot and add 4 cups drained yogurt (if you are not using Laban Arabi, you must add cornflour (cornstarch)) and stir using wooden spoon over low heat. (You have to start these steps of cooking yogurt when the meat is cooked, so you have to wait until the meat is finished then cook the
Boiling water, for soaking rice	
1 1/2 tbsp ghee	

1/2 cup vermicelli

3 3/8 cups water

Salt

yogurt).

Keep stirring until yogurt is creamy.

Add dried mint to yogurt.

Stir.

Add lamb broth to the pot that contains yogurt.

Add enough broth until you get a thin consistency, and stir.

Discard extra broth, and pour yogurt to the pot that contains meat, so now you have one pot contains meat, onion and yogurt.

Bring it to boil for 10 minutes, then you can serve it.

Frikeh

Rinse frikeh in several changes with water.

In a pot, melt ghee and it to high heat.

Add frikeh and stir for 5 minutes.

Add 700 ml water and add salt to frikeh and bring it to boil over high heat.

Once water is boiling vigorously, cover the pot and lower the heat and keep covered until cooked, it took about 60 - 90 minutes, taste and you will know if it is cooked or not.

Serve hot.

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 3 3/8 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 so it will boil vigorously, 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 shakriyeh hot with frikeh and rice.

Notes and Tips

Cut meat into medium cubes or large cubes, it's up to you.

If you don't have "Laban Arabi", you have to add cornflour (cornstarch) to the yogurt to prevent curdling.

I have a big quantity of yogurt about five kilograms, so I drain all the quantity of yogurt in a cloth to dry (the day before you plan to make Shakriye, drain the yogurt), then after all the quantity drained well to dry, I measured 4 cups drained yogurt for cooking.

The frikeh which you will use may require different amount of water than mentioned in recipe, because it depends on type and brand, and the time of cooking may differ too.