

Orange Blossom Water

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Biwaz

From: Family Recipe / Servings: 2 loaves

50 g debs flefleh (red pepper paste) In a small bowl, add dibs flefleh (red pepper paste) and add olive oil and mix, set aside.

1 tbsp olive oil

Cut the onion into quarters then cut each into slices.

2 medium red onions, cut into slices

Transfer sliced onion to a large bowl, and add sumac to onion.

2 1/2 tsp sumac

3/4 cup coarsely chopped flat parsley leaves

Add coarsely chopped parsley leaves to onion, and mix.

2 large Arabic flat bread loaves

Bring Arabic flat bread loaf.

Top the loaf with red pepper paste, and spread.

Top with the mixture of onion, sumac and chopped parsley.

Serve Biwaz with Mashawi (BBQ).

Notes and Tips

I used homemade dibs flefelh (red pepper paste) and here is a closer photo of [Homemade Dibs Flefleh](#). And here is two photo of two brands ([Syrian Brand](#)) ([Turkish Brand](#)), also you can use sweet red pepper paste or hot red pepper paste, it's up to you.

I used homemade Arabic flat bread.

How to serve Biwaz with Mashawi: A plate is lined with the biwaz bread (bread topped with red pepper and the onion mixture that we prepared), the grilled meat is added hot to the biwaz bread, and kept in the bread so it is served with it.