

## BAKED KIBBE

*For the bottom and top layers*

2 pounds ground round steak  
1 cup bulgur wheat (tabouleh type)  
1/2 onion, grated  
1/4 tsp black pepper  
1/2 tsp salt  
2 T fresh parsley, minced  
1 T fresh mint, minced  
dash of cinnamon

*for the middle layer (filling)*

3/4 cup ground round beef  
1/2 T olive oil  
1/4 cup grated onion  
1/2 cup pine nuts, slightly toasted  
dash of cinnamon  
salt and pepper



Soak the bulgur wheat in cold water for 30 minutes, drain well. Add to the other ingredients of the top and bottom layers, mix very well using your hands, and set aside. Prepare the filling by sauteing the ground beef with all the other ingredients except the pine nuts in olive oil until cooked through. Drain off all excess fat, mix with the pine nuts and set aside to cool.

Assemble the kibbe: divide the meat/bulgur mixture in two and spread half on the bottom of a baking dish, forming a layer 1/4 to 1/2 inch thick. Add the cooked meat/pine nuts mixture over this layer, then cover with the remaining meat/wheat mixture. Cut into squares appropriate for single servings (this step makes it a lot easier to serve later).

Place in a 325F oven for 35-45 minutes, depending on the thickness of your kibbe. You can increase the temperature to 400F for the final 5 minutes, or run it under the broiler to brown the top. Allow the kibbe to cool for 10 minutes before serving.

