

## **Menazzeleh (Unusual Meat Pie)**

- 1 pound chopped beef
- 1 large onion, chopped
- 1 clove garlic, minced
- 2 tablespoons oil
- $\frac{1}{2}$  teaspoon salt
- 1 teaspoon pepper
- 2 tomatoes, peeled and chopped or  $\frac{3}{4}$  cup stewed tomatoes
- $\frac{1}{3}$  cup finely cut parsley
- $\frac{1}{2}$  to 1 teaspoon cumin
- 2 tablespoons chopped mint or dill
- 4 eggs, beaten

Brown the chopped beef, onion, and garlic in hot fat in medium or large frying pan. Add salt, pepper, tomatoes, parsley, cumin and fresh mint or dill. Cook over low heat until the mixture is well blended. Stir eggs into the meat mixture; cook over low heat until eggs are set.

Serve in pie-shaped wedges.

Yield: 6 servings

From: The Cookbook of the United Nations