

Salmon Mehshwi

INGREDIENTS:

36 oz salmon fillets	1 tsp cumin
1 tbsp crushed red pepper	a pinch caraway seed
2 squeezed lemons --juice	1/2 cup olive oil
1 clove garlic -- crushed	

SAMAKA HARRA SAUCE:

2 spanish onions -- julienned	2 cup cilantro -- chopped
4 cloves garlic -- mashed	4 ea tomato -- chopped
1 tsp coriander	1 tsp crushed red pepper -- to taste
3 tbsp olive oil	salt and pepper -- to taste
3 tbsp pine nut -- roasted	

PREPARATION:

Combine the ingredients to marinade the salmon for 10-15 minutes
Grill or pan fry to taste and place it top of samaka harra sauce to serve

SAUCE PREPARATION:

Sautee chopped onion in olive oil 2 to 3 minutes, add mashed garlic then copped cilantro.
Add chopped tomato and bring to boil in juices then reduce to simmer 15 to 20 minutes
until tomatoes are tender. Add spices and adjust salt to taste.
Roast pine nuts in a dry pan and stir in. **ENJOY!**

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