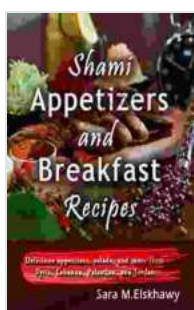


Tantalizing Tales of Middle Eastern Cuisine: Explore "Delicious Appetizers, Salads, and More" from Syria, Lebanon, Palestine, and Jordan

Travel the vibrant tapestry of Middle Eastern flavors with the captivating cookbook "**Delicious Appetizers, Salads, and More From Syria, Lebanon, Palestine, and Jordan.**" This culinary masterpiece invites you to embark on a tantalizing journey through the heart of the region, where food reigns supreme as a symbol of hospitality, tradition, and cultural heritage.

Every page of this remarkable book is a testament to the rich culinary diversity of the Middle East. You'll discover the aromatic charm of Syrian cuisine with dishes like the smoky **Baba Ghanoush**, a delectable dip made from roasted eggplants. The book also pays homage to the vibrant street food culture of Lebanon, guiding you through the creation of mouthwatering **Falafel** and succulent, herb-infused **Kibbeh**. From the earthy flavors of Palestinian cuisine to the hearty dishes of Jordanian gastronomy, this book is a true celebration of the region's culinary artistry.



Shami appetizers and breakfast recipes: Delicious appetizers, salads, and more from Syria, Lebanon, Palestine, and Jordan. (Shami Recipes)

by Marie-Annick Courtier

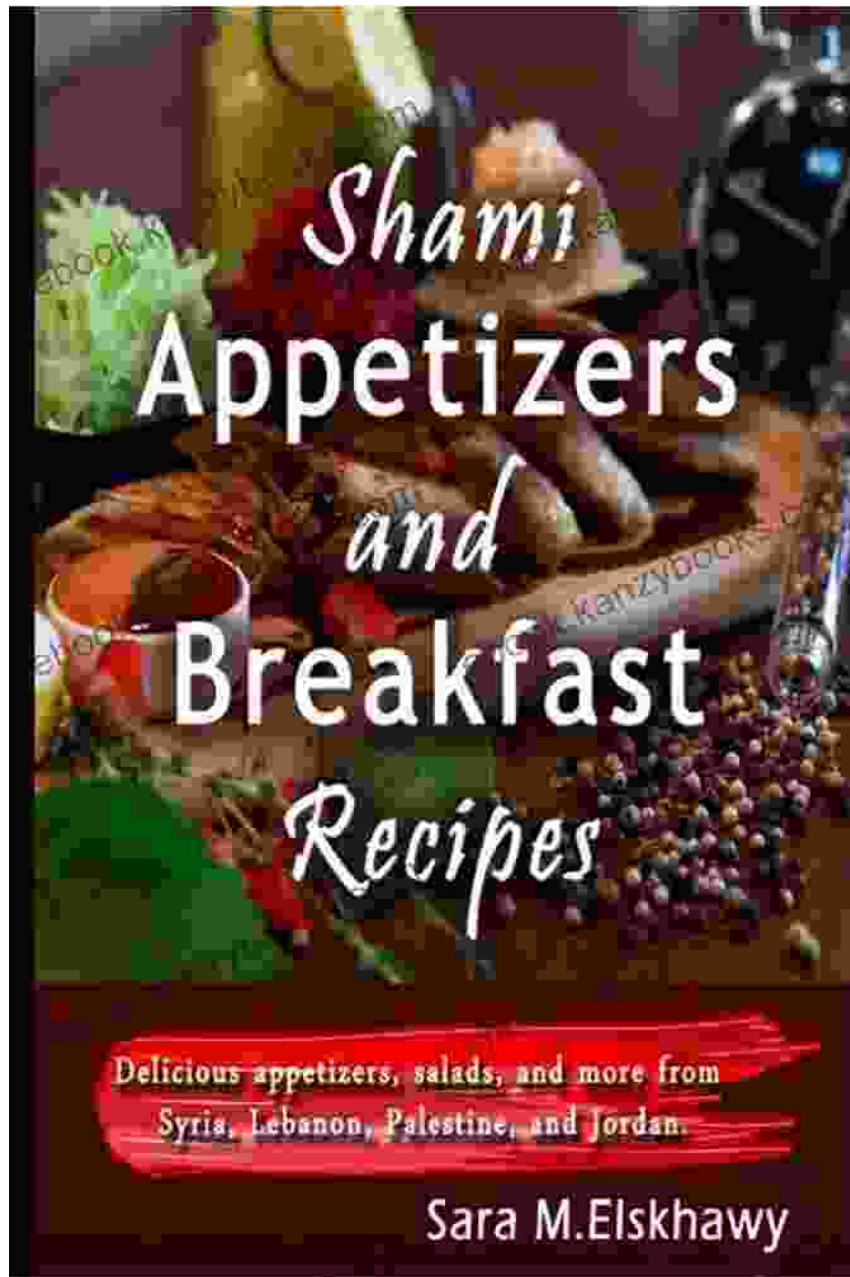
★★★★☆ 4.3 out of 5

Language : English
File size : 3088 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled

Word Wise : Enabled
Print length : 74 pages
Lending : Enabled



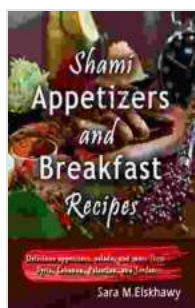
Explore the vibrant world of **salads**, a cornerstone of Middle Eastern cuisine. Learn the secrets of crafting the perfect **Fattoush**, a tantalizing mix of fresh herbs, crisp vegetables, and toasted pita bread. Immerse yourself in the ritual of preparing **Tabbouleh**, a refreshing salad bursting with the flavors of parsley, mint, and bulgur. The book also features an array of dips and spreads, such as the classic **Hummus**, a creamy delight made from chickpeas, and the spicy **Muhammara**, a roasted red pepper dip infused with walnuts and pomegranate molasses.



Beyond the recipes, this book offers a glimpse into the vibrant culture and traditions of the Middle East. Step into the kitchens of local homes and learn the culinary secrets passed down through generations. Discover the art of preparing **saj bread**, a flatbread cooked over a hot stone, or try your hand at making **knafeh**, a sweet pastry filled with cheese and drenched in syrup.

With its stunning photography, detailed instructions, and captivating anecdotes, "**Delicious Appetizers, Salads, and More From Syria, Lebanon, Palestine, and Jordan**" is not just a cookbook but a culinary guidebook that will transport you to the heart of the Middle East. Whether you're a seasoned chef or a passionate home cook, this book is an essential addition to your kitchen library. It's a celebration of the region's rich culinary heritage, a testament to the power of food to connect cultures, and a delectable invitation to experience the flavors of the Middle East in all their glory.

So gather your loved ones, set the table with vibrant colors and aromatic spices, and embark on a culinary journey that will captivate your senses and leave a lasting impression. "**Delicious Appetizers, Salads, and More From Syria, Lebanon, Palestine, and Jordan**" is more than just a cookbook; it's a window into the soul of the Middle East.



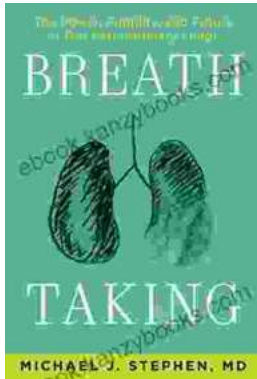
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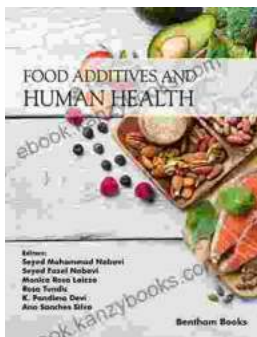
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