

אל בורות המים

To the Water Wells

EL BOROT HAMAYIM

Lyrics and Music: NAOMI SHEMER

Performance: RONA KENAN

מילים ולחן: נעמי שמר

ביצוע: רונה קינן

Out of my love I went to the water wells in the desert's paths in an unsown land Out of my love I forget, city and home In your footsteps I wildly follow	M'ahavati Halachti el borot hamayim B'darchei midbar B'eret lo zru'ah M'ahavati Shahachti ir u'vayit U've'ikvotachah Binhiyah pru'ah	מאהבתי הלכתי אל בורות המים בדרכי מדבר בארץ לא זרועה מאהבתי שכחתי עיר ובית ובעקבותיך בנהיה פרועה
To the water wells, to the water wells to the spring that beats in the mountain where my love will still find spring water groundwater and river water	El borot hamayim, el borot hamayim El hama'ayan asher po'em bahar Sham ahavati timtzah adayin Mei mabu'ah Mei tehom U'mei nahar	אל בורות המים, אל בורות המים אל המעיין אשר פועם בהר שם אהבתי תמצא עדין מי מבוע מי תהום ומי נהר
Only my love gave me shade in the summer and in the awful sand blizzard only my love built for me a city and a home It is my life, and it is My hourly death	Rak ahavati Natnah li tzel bakayitz U'vesa'arat hachol hanora'ah Rak ahavati Bantah li ir u'vayit He chayai, vehe Moti midei sha'ah	רק אהבתי נתנה לי צל בקיץ ובסערת החול הנוראה רק אהבתי בנתה לי עיר ובית היא חיי, והיא מותי מדי שעה
To the water wells...	El borot hamayim...	אל בורות המים...
There is the fig and there are the olive seeds and the marvelous pomegranate blossom There, my love Drunk and not of wine will slowly close its eyes	Sham hate'einah Vesham shtilei hazayit U'frichat harimonim hamufla'ah Sham ahavati Hashikorah v'lo mi'ayin Et einei'ha ta'atzom Le'at le'at	שם התאנה ושם שתילי הזית ופריחת הרימונים המופלאה שם אהבתי השיכורה ולא מיין את עיניה תעצום לאט לאט

Feta and Greens Su-Bourek



INGREDIENTS

2 lbs fresh variety of greens –
spinach, kale, beet leaves

1 lbs sheep's milk feta cheese

3 eggs

1 cup milk

1 cup extra virgin olive oil

2 packages (2 lbs) phyllo dough

3 tbsp olive oil for greasing the
baking pan

Salt and pepper to taste

INSTRUCTIONS

Preheat the oven to 180 C / 350 F.

Wash the greens under a lot of running water, separate the leaves, and get rid of the stems. Tear the leaves by hand or chop with a knife and place in a deep bowl. Crumble the feta cheese into the bowl, season with some black pepper, and mash together until the leaves are broken and green juice has started to collect in the bottom of the bowl.

In another bowl, whisk together the eggs, milk, and olive oil until homogenous. Season with some salt and pepper and place next to the cutting board.

Grease a baking pan with high rims in olive oil. Set 4 dry phyllo dough sheets at the bottom of the pan with overlap, so their edges fall outside the pan.

Dip a phyllo sheet in the eggs and milk batter until soaked and place at the bottom of the pan in a wrinkled order. Repeat with 5-6 more sheets. Add ½ of the greens and feta mixture and level. Repeat with 5 more sheets, then add the other ½ of the leaves and 5 more sheets to cover.

Set the remaining edges of the first, dry sheets, to cover and flatten the bourek. Pour the remaining egg, milk, and oil batter on top and place in the center of the oven. Bake for 45-55 minutes until golden brown and crisp. Take out of the oven and let it sit for 15 min. Serve in personal portions with fresh tomatoes and onions.