

Oranges Kebab and Araies

One of the area's most common yet celebrated dishes of all times, with a seasonal twist. The modern version of minced meat, seasoned with herbs and condiments, and chard on an open wood-fire grill is only one variant of a group of dishes that originated from the Ottoman Empire and the Balkan area. The Araies, which originated in Syria and Lebanon, is a lazy version of kebab, where the meat is grilled already wrapped with pita. In this special Yom Ha'atzmaut Independence Day version, we season the meat with diced fresh oranges and tomatoes, with flavors from the winter that has passed and the summer that is yet to come.



INGREDIENTS

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| 2.5 lbs mixed ground beef and lamb | 4 tbsp olive oil |
| 1 small onion | 4 pitas |
| 3 cloves garlic | Salt and pepper |
| 1 bundle fresh parsley | |
| 1 hot pepper | |
| 1 orange | |
| 2 large tomatoes (or 4 small ones) | |

INSTRUCTIONS

Place the meat in a bowl. Thinly chop the onion, garlic, parsley, and hot pepper. Add to the bowl. Dice half of the orange, peel included, and add to the mixture. Squeeze the juice from the other half and add it as well. Dice the tomatoes and add them as well. Season with salt and pepper and mix well with your hands until the mass is unified.

Use half of the mixture to form kebabs—each piece should be the size of a golf ball and then flatten a bit.

Use the other half to prepare the araies: Cut each

pita into 4 quarters. Place a meat ball the size of a golf ball in each quarter and tighten the pita around it until it levels and doesn't stick out to the sides.

Brush each pita with some olive oil on the exterior and place on a medium heat grill. Place open sides with the meat on the grill first and only after those are grilled, grill the pita as well.

Serve hot with tahini and a small chopped vegetable salad.