

From Ingrid Painter, Puddleduck Farm, Brownsville, OR

Here are a couple of recipes from my childhood (Egypt), taken from "Apricots on the Nile" by Colette Rossant.

KOFTA

Mix 1 lb of ground lamb with 2 small, chopped leeks.

1 Tbsp uncooked rice and 2 eggs

Mix in 1 Tbsp olive oil, 1 Tbsp chopped fresh cilantro, salt, pepper.

Form meatballs about the size of walnuts Place meatballs in saucepan with 1 and 1/2 Cups chicken stock.

Simmer 20 minutes - add water if necessary. Drain and cool. Roll meatballs in flour and sauté them in skillet in hot butter until brown.

For sauce:

1 Cup dried apricots soaked and drained (2 hours).

Puree these in blender.

Add 10 chopped garlic cloves

1 tsp coriander

1 Tbsp olive oil

While blender is still running slowly add 3 Cups chicken stock. Salt and pepper to taste.

Transfer to saucepan and simmer, stirring constantly for 5 minutes. Pour over meatballs. Makes 4 servings.