SYRIAN BREAKFAST ON EID AL-ADHA

Ingredients
green coriander
4 garlic
lemon juice 1
quarter tea spoon of black Peper
Quarter teaspoon of salt
100 grams of lamb
300 grams lamb eggs
Sheep's eggs:
2 tablespoons ghee
100 grams of lamb
Half a teaspoon dried coriander
teaspoon paprika
quarter tea spoon of black Peper
Half a teaspoon of salt
1 green pepper
1 red pepper
3 garlic
1 onion
500 grams lamb liver
Lamb liver:
6 mushrooms
3 garlic
2 onions
1 green pepper
1 red pepper
3 tablespoons ghee
1 cinnamon stick
quarter tea spoon of black Peper
Half a teaspoon of salt
juice of half a lemon
400 grams chicken liver
Chicken liver:

Directions

the sheep’s soup: we peel the sodda skin first and then we cut it into medium-sized pieces, in a bowl on the fire put the butter, two pieces of lamb meat and leave them on the fire, then we add the black pieces to the bowl and spread them over the entire bowl, then add salt, coriander to them Dried pepper, paprika, then add sliced sliced red and green peppers, then fry the previous ingredients a little, and the the fire. We put the blackberry pieces in an ovenproof bowl, then put a little pomegranate molasses and lemon juice on them, then add a few pieces of the night, then close the bowl and put it in the oven at 200 degrees for 20-25 minutes, then it is ready.
Lamb eggs: We get rid of the eggshell and then we cut them into cubes, in a pot on the fire we put the lamb meat, and we fry the night well, after frying the night well, we add the eggs to the bowl and then add salt, pepper, and we fry the ingredients and after frying we lift the pot from the stove The fire and add to the bowl lemon juice with garlic and a little chopped coriander, then it is ready. Chicken Sawdah: We cut it into medium-sized pieces and add a little lemon juice, mix the pieces of black meat with the juice and leave them a little, put in a pot on the fire ghee, cinnamon and leave them until roasting, after roasting the cinnamon in the fat add the pieces of blackness, salt, onions cut into slices, Sliced
and before the blackness is completely done, add the sliced ooms, then they are ready.

C H E F O M A R

Bon Apetit!