

Jaji

Jaji is Armenian and very oniony. You may want to start with only the inner leaves of one scallion rather than three whole ones, or use chives.

Jaji can be used as a dip or a sandwich spread.

The recipe is from *The New Laurel's Kitchen* by Laurel Robertson, Carol Flinders, and Brian Ruppenthal. Makes 2 1/2 cups.

1 cup	cottage cheese
1 cup	yogurt cheese
1/3 cup	green pepper, finely chopped
3	scallions, chopped
1/3 cup	celery, finely chopped
1/2 tsp.	dill weed

Blend cottage and yogurt cheese with potato masher or put through food mill.

Add green pepper, scallions, celery, and dill weed.

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Shopping List

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<u>Ingredients</u>	<u>Wieght or Volume</u>	<u>PLU #</u>
cottage cheese	1 cup	_____
yogurt cheese	1 cup	_____
green pepper	1/3 cup	_____
scallions	3	_____
celery	1/3 cup	_____
dill weed	1/2 tsp.	_____

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