

Syrian Pumpkin Patties

(Kibbet Yatkeen)

These flavorful patties, which contain no eggs, are denser and more healthful than typical Western pancakes. In Syria, bulgur supplies the body in these patties, but in America some cooks discovered that oats make a suitable substitute. Of course, traditionalists insist on bulgur. Syrians tend to prefer their pumpkin pancakes savory and somewhat spicy, while Sephardim from Turkey and Greece generally like them slightly sweet. These might be served at a Syrian Hanukkah meal alongside bazargan (Syrian bulgur relish), yerba (stuffed grape leaves), spinach salad, and rice with pine nuts. Recipe from *Olive Trees and Honey* by Gil Marks

1 cup	fine bulgur
2 cups	warm water
2 cups	mashed cooked pumpkin (about 2 1/2 pounds raw) or 16 ounces pure-pack canned pumpkin
1 cup	whole-wheat or unbleached all-purpose flour
1/2 cup	cold water
1	onion, chopped
3 to 4	cloves garlic, minced
1/2 t.	table salt or 1 teaspoon kosher salt
1/2 teaspoon	ground coriander
1/2 teaspoon	ground black pepper
1/4 teaspoon	ground allspice
1/4 teaspoon	ground cumin
	Pinch of Aleppo or cayenne pepper

1. Put the bulgur in a medium bowl, add the warm water, and let soak for 30 minutes. Drain.
2. Transfer the bulgur to a food processor. Add all of the remaining ingredients except the oil and process until smooth. If the mixture is too thin, add a little more flour. Using floured hands, shape into oval patties about 2 inches long, 1 inch wide, and 1/2 inch thick, tapering the ends.
3. Heat 1/4 inch oil in a large skillet over medium heat. In batches, fry the patties, turning once, until golden brown, about 2 minutes per side. Serve warm or at room temperature.

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Shopping List

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Ingredients	Wiegth or Volume:	PLU #
fine bulgur	1 cup	_____
warm water	2 cups	_____
mashed cooked pumpkin (about 2 1/2 pounds raw) or 16 ounces pure-pack canned pumpkin	2 cups	_____
whole-wheat or unbleached all-purpose flour	1 cup	_____
onion, chopped	1	_____
cloves garlic, minced	3 to 4	_____
table salt or 1 teaspoon kosher salt	1/2 t.	_____
ground coriander	1/2 teaspoon	_____
ground black pepper	1/2 teaspoon	_____
ground allspice	1/4 teaspoon	_____
ground cumin	1/4 teaspoon	_____
Pinch of Aleppo or cayenne pepper		
Vegetable oil for frying		

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warm water	2 cups
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whole-wheat or unbleached all-purpose flour	1 cup
onion, chopped	1
cloves garlic, minced	3 to 4
table salt or 1 teaspoon kosher salt	1/2 t.
ground coriander	1/2 teas
ground black pepper	1/2 teas
ground allspice	1/4 teas
ground cumin	1/4 teas
Pinch of Aleppo or cayenne pepper	
Vegetable oil for frying	