

## *Kibbi Nayii (Raw Kibbi)*

*Grandma's Recipe*

3 lbs. meat (lean round, sirloin)	1 ½ Tbsp. salt
2-3 cups fine ground cracked wheat (bulghur)	1 tsp. pepper
1 ½ Tbsp. marjoram	2 Tbsp. mint
	4 onions
	1 ½ cups ice water

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Grind meat using fine blade on meat grinder. Next fine grind onion. Add wheat and spices and mix with hands. Grind again. Use ice water on hands to work meat until kibba is mixed well. Taste and adjust seasonings if necessary. Form into loaf on platter and serve with Hashwa plus extra stick of melted butter. Make design on top with fork.

## *Baked Kibbi*

*Grandma's Recipe*

*Use recipe above for raw kibbi. Use double recipe of Hashwa.*

2 stick butter  
¼ cup oil

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Melt 1 stick butter in bottom of pan. Divide kibba in half. Moisten kibba with ice water and with your hand, pat into bottom of 11x16-inch pan. Spread hashwa over this then put other half of kibba on top. With thin knife cut kibbi into 5 equal parts lengthwise and 8 equal parts crosswise. You can also cut kibbi diamond-shaped by scoring top of squares diagonally both ways. Go around sides of pan with knife to release edges of kibbi from pan. Melt remaining stick of butter and oil and pour over top of kibbi. Bake at 400° for 45 minutes to 1 hour.