

*Kibbeh Sanieh b` Samak - Baked Bulgur Fish Pie*

*Rambam* 1135-1204 wrote about the importance of fish,

“Give a man a fish and you feed him for a day; teach a man to fish and you feed him for a lifetime”

This fish pie, sometimes cut in a diamond pattern, uses the same ingredients as *Kibbeh Nabelsieh* - Golden Ground Fish – Filled Bulgur Shells, but is easier to make. The recipe was traditionally prepared with a stone mortar and heavy pestle called the *hon or jorn* and *modaqqqa*, but today we can easily use a food processor.

Filling:

$\frac{3}{4}$  cup pine nuts

3 onions sliced

$\frac{1}{2}$  tsp. allspice

1 tsp. Aleppo pepper

3 cloves chopped garlic

$\frac{1}{4}$  cup sunflower oil or olive oil

$\frac{1}{2}$  tsp. kosher salt

Pinch of either saffron or turmeric

Crust:

2 lbs. fish fillets - lemon sole, halibut, grouper or red snapper. Washed and dried on paper towels and processed.

2 cups fine bulgur (cracked wheat), rinsed in cold water and drained

2 onion, grated (about 1 cup)

1 tsp. tomato paste

1 tsp. ground allspice

1 tbsp. ground cumin

¼ tsp. sumac

1 tsp. Aleppo pepper, or ½ tsp. crushed red pepper

1 tbsp. Kosher salt

1 tbsp. non – dairy butter

1 bunch chopped fresh coriander (optional)

1 bunch fresh parsley, stems removed

1 tbsp. grated orange or lemon rind

1 tsp. ground turmeric or saffron

1. Preheat oven to 350°F.
2. To make the filling, sauté the onions and garlic in olive oil until transparent about 3 minutes. Add pine nuts for one additional minute or until golden. Season with spices and salt. Set aside.
3. To make the crust, combine the processed fish and bulgur and pass the mixture through a food processor for one minute. Return to the bowl and add the grated onion, tomato paste, allspice, cumin, sumac, coriander if using, orange rind, Aleppo pepper, and salt. Mix well and knead to a smooth dough like consistency.

4. Grease a large rimmed round baking dish or a large rectangular pan. Cover the bottom of the dish with half the crust mixture to a depth of  $\frac{1}{4}$  inch. Press down to form a smooth surface.
5. Spread the filling evenly over the bottom crust. Add remaining crust mixture, wet hands and smooth top to form the crust. Cut into wedges or traditional diamond shaped pattern if using a round pan. In a rectangular pan, score diagonally to make a diamond pattern, or slice vertically and horizontally to make squares. Be sure to use a sharp knife. Dip the knife occasionally in cold water to ensure clean and even cut lines.

Combine turmeric or saffron with either non – dairy butter or vegetable oil and spread over the crust and bake for 1 hour. Serve hot or at room temperature.