

## *Khu'shaf* حشاشي

### APRICOTS, ALMONDS, AND PISTACHIOS IN SWEET SYRUP

The vibrant orange apricots, bright green pistachio nuts, and stark white almonds create a colorful, elegant dish. The greener the nut, the better the flavor. The fragrance of the floral water adds a lush, romantic touch. *Khu'shaf* is often served at happy occasions; it is presented in a deep crystal bowl and spooned into shallow dessert bowls so that guests can fully enjoy the contrast of the syrup, fruit, and nuts. This dish can be stored in a covered glass jar in the refrigerator for several weeks.

2 cups sugar

1 pound dried apricots

1 cup pistachios, shelled, blanched,  
and peeled (see page 310)

1 cup almonds, blanched and peeled  
(see page 310)

½ teaspoon rose water  
or orange blossom water

1. Mix the sugar and apricots with 1 cup water in a medium mixing bowl. Soak overnight.
2. Add the pistachio nuts, almonds, and rose water to the bowl. Refrigerate until ready to serve.

**Yield: 5 cups**

