

SUMAC AND SUGAR

HOLIDAY DINNER MENU - APPETIZERS



ROASTED VEGETABLE SALAD

Roasted sweet potatoes, beets, and carrots lightly seasoned with turmeric and pepper and mixed with black beans, corn, and red onion. Vinaigrette on the side.

Enjoy cold or at room temperature.

FRESH HERB AND HUMMUS PLATE

Chopped chives, parsley, dill, tarragon, basil and mint served with hummus, flat bread, and feta cheese. Enjoyed as finger food! Make a simple sandwich by wrapping the herbs, cheese, & hummus into the bread.

POTATO AND HERB KUKU

Similar to a frittata, this dish is made with potatoes, onion, garlic, and fresh herbs held together with egg. Seasoned with turmeric, salt, pepper, and saffron it can be eaten at any temperature but is best when warm.

reheating instructions on last page

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HOLIDAY DINNER MENU - MAIN COURSE OPTIONS

BUTTERNUT SQUASH

KHORESH (PERSIAN STEW)

Lamb, butternut squash, prune, yellow split pea, tomato and onion seasoned with turmeric, saffron, salt, pepper, and advieh stewed together till tender. Served with side of saffron rice.

POMEGRANATE ASHE

(HEARTY PERSIAN SOUP)

VEG / GF

Rice, yellow split peas, onion, garlic, chives, coriander, tarragon, mint, parsley, pomegranate and walnuts seasoned with turmeric, salt, and pepper slowly cooked into a fresh and tangy hearty soup. Served with a side of flat bread.

reheating instructions on last page

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HOLIDAY DINNER MENU -
TREATS AND REHEAT INFO

ROSE WATER SUGAR COOKIES

3 Classic sugar cookies flavored with rose water and lemon.

DRIED FRUIT AND NUTS

Mix of walnuts, pistachios, and almonds with assorted dried fruit.

REHEATING INFORMATION

For Main Courses:

Microwave for 2 minutes then stir and heat 1-3 minutes more. OR over stove on medium-low heat till desired temperature.

For Rice:

Place a damp paper towel over rice and heat in microwave for 2-3 minutes or till steaming.

OR place in a pan on your stove top with 1/4c water. Stir and cover over low heat checking every 3-5 minutes.

For Kuku:

Reheat for 2-3 minutes in the microwave, or at 325 F for 20 minutes or to your liking