

A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

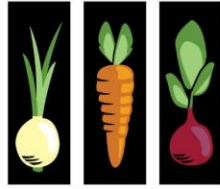
## Chimichurri Sauce

### Ingredients

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- 4 minced garlic
  - 2 Tbs red wine vinegar
  - 2 Tbs red bell pepper, small dice
  - 1 cup Italian flat leaf parsley, chopped finely
  - 1 tsp oregano
  - $\frac{3}{4}$  tsp kosher salt
  - $\frac{1}{2}$  a shallot, minced
  - $\frac{1}{2}$  cup olive oil
  - $\frac{1}{2}$  tsp lemon juice
  - $\frac{1}{4}$  tsp white pepper
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### Directions

Whisk all the ingredients together in a small mixing bowl, cover, and refrigerate overnight.



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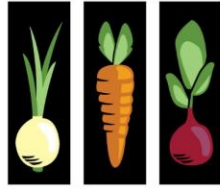
## Tabbouli

### Ingredients

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- 4 cups cooked bulgur wheat
  - 2 bunches flat leaf parsley
  - 2 green onions
  - 2 Tbs lemon juice
  - 2 large Roma tomatoes
  - 1 tsp kosher salt
  - $\frac{1}{2}$  cup olive oil
  - $\frac{1}{2}$  tsp white pepper
  - $\frac{1}{4}$  cup fresh mint
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### Directions

Cut the bottom two inches off the bunches. Finely chop the entire two bunches of parsley. Place in a mixing bowl. Cut a  $\frac{1}{4}$  inch from both ends of the green onions, finely chop the entire onions and add them to the bowl. Cut the thick, woody ends from the mint and finely chop the remainder of the mint. Add it to the bowl. Add the bulgur wheat to the bowl. The wheat will tend to stick to itself as it sits so you may need to work it into the other ingredients with your fingers to break it apart. Core and dice the tomatoes. Add them and the remaining ingredients to the bowl. Stir the tabbouli with a large spoon to bring all the ingredients together. Place in the refrigerator until ready to serve.



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## Falafel

### Ingredient

- 5 cloves of garlic, roughly chopped
- 2 cups dried garbanzo beans
- 1 tsp dried coriander
- 1 tsp dried cumin
- 1 tsp baking powder
- 1 tsp kosher salt
- $\frac{1}{2}$  cup parsley, roughly chopped
- $\frac{1}{2}$  cup diced onion
- $\frac{1}{2}$  tsp baking soda
- $\frac{1}{2}$  tsp white pepper
- Oil
- Water

### Directions

Place the garbanzo beans in a mixing bowl with the baking soda. Fill the bowl with water completely submerging the beans by 2 inches. Cover and let sit for 24 hours. Drain the beans and dry them. Transfer to a food processor. Add the remaining ingredients. Process for about 1 minute so all the ingredients are ground together to form a claylike mixture. Use an ice cream scoop to scoop out the mixture and form into patties. Fill a small pot with oil to 3 inches deep and heat to prepare for frying. Fry each patty for 3 minutes then place on a paper towel lined plate.