

POTATO AND BULGUR LETTUCE WRAPS

20 oz potatoes, about 3 large; peeled, quartered
3 cups water, or a combination of water and vegetable broth
1 teaspoon salt, plus an additional 1-to-1 ½ teaspoons
1 + 1/8 cup fine bulgur, packaged as No. 1
2/3 cups hot water
3 tablespoons oil; canola, sunflower or safflower
3/4 cup minced onion, about half a large one
1 tablespoon tomato paste
1 teaspoon pepper paste
1 clove garlic, minced; optional
Pinch of black pepper
1/4-to-1/2 teaspoon each allspice, cumin, and ground red Aleppo pepper
1/4 cup minced fresh parsley leaves
4 green onions, sliced at a diagonal, plus an additional 2 for topping
Half a bell pepper, diced, for topping
Lettuce leaves

Combine potatoes, water, broth if using and 1 teaspoon salt in a pot; bring to a boil, lower heat to medium and cook 12-15 minutes until tender. Drain, mash and set aside.

Meanwhile, mix bulgur, 1-to-1 ½ teaspoons salt and 2/3 cups hot water in a bowl and set aside 10 minutes.

Sauté onions in oil until they just start to caramelize; for at least 10 minutes. Add tomato and pepper pastes and garlic if using; cook for another 2 minutes then remove from heat.

In a large bowl, layer mashed potatoes, spices, soaked bulgur and sautéed onion mixture. Mix until thoroughly combined; be careful, onions might be hot to handle. Mix in parsley and four green onions.

* Instead of using red pepper, cumin and allspice as seasoning you can substitute the following for an alternate flavor: sweet paprika, mint and lemon juice or pomegranate molasses; added to taste.

Cover a serving platter with a bed of lettuce leaves. Divide potato mixture into 32 balls, form into long fingerling patties and arrange on platter. Top with remaining two green onions and diced bell peppers.

Serve cold or at room temperature; wrapped up in lettuce leaves.