

## BEEF SHAWARMA AT HOME

### Tri-Tip Roast Tacos with Tahini Dressing

2-to-2 1/4 lbs trimmed tri-tip roast, sliced into thin strips  
1 medium-large onion, sliced  
2-to-3 tablespoons suet (raw hard fat), minced, optional

for marinade:

3-to-4 cloves garlic, chopped  
6 tablespoons sunflower oil  
2 tablespoons red wine vinegar  
1 tablespoon distilled white vinegar  
1 3/4 teaspoons salt  
1 1/2-to-2 tablespoons ground Arabic seven spices mix  
1/2-to-3/4 teaspoons ground black pepper  
3 cardamom pods, slightly crushed  
2-to-3 mastic gum pieces, pounded  
2 bay leaves  
1/2 teaspoon each lemon zest, mandarin zest and orange zest

for tahini dressing, tarator:

1/2 cup tahini  
1/3-to-1/2 cup water  
1/4 cup Greek-style yogurt  
2-to-4 cloves garlic, crushed  
3 tablespoons fresh lemon juice, to taste  
3/4-to-1 teaspoon salt  
1/4 cup fresh parsley, optional (can omit and use as garnish instead)

for taco/sandwich:

mini corn tortillas, pita bread pockets or any flatbread  
shredded lettuce, diced tomato, sliced radish, minced onion, fresh mint and parsley  
pepperoncini, pickled turnips (turshi leffet), pickled cabbage and green beans

serve with:

french fries or oven-baked fries, hummus, tabbouleh

Combine marinade ingredients in a large plastic bag. Add beef strips and toss to evenly coat in marinade. Add onions and mix once more. Refrigerate for 24 hours, tossing the bag around every so often.

\* Arabic seven spices mix can be bought packaged from Middle Eastern grocers. If you can't find it, blend your own. It varies from household to household, but it is roughly a mixture of the following: 2 tablespoons, 1 tablespoon coriander, 1 teaspoon cumin, 1/4 teaspoon cinnamon, 1/8 teaspoon nutmeg, 1/8 teaspoon cloves, 1/8 teaspoon cardamom.

Prepare tahini dressing. Process all ingredients to a smooth paste and adjust seasoning to your liking. Refrigerate until ready to use.

Prepare shawarma. Add suet, if using, into a deep/wide casserole and heat on medium-low until rendered; discard fat pieces once crispy (you can omit this step and use a mixture of oil and butter instead). Stir-fry beef on medium-high heat until liquid evaporates and meat just starts to sizzle and brown. Serve immediately.

\* Shawarma can also be topped with sliced tomatoes and baked uncovered in a 375F oven, stirring occasionally, until tender; or, baked covered in a 400F oven until thoroughly cooked, juices drained, and baked uncovered for an additional 20 minutes until.

To serve, layer on top of grilled corn tortillas or scoop into mini pita bread pockets. Garnish with vegetables, pickles and a dollop of tahini dressing. Serve with a side of French fries, hummus and tabbouleh.