

MAKING SHARMA IN THE PALESTININE TRADITINAL WAY



first; the ingredients

- 1- 6 pounds chicken breast. ▶
- 2- 100 gram of sheep fat. ▶
- 3- 1 cup of milk. ▶
- 4- 6 cloves of garlic. ▶
- 5- 2 table spoon of vinegar. ▶
- 6- a table spoon of chicken seasoning. ▶
- 7 spices as you like. ▶

Than; the recipe

1- PUT THE CHICKEN IN A BOWEL, ADD THE OIL, LEMON,SALT, MILK, AND SPICES, AND MIX THE INGREDIENTS SO WELL. ▶

2-put the chicken in the refrigerator with Miranda, and leave it overnight until the Miranda is absorbed. ▶

3-the chicken is fried in butter in a frying pan on the fire, and left to brown. ▶

4-chicken is cut into rectangular slices. ▶

5-the yeast is placed in warm water with a spoon of sugar, the yeast is dissolved and left it for half an hour until it ferments. ▶

NEXT; THE OTHER PART OF RECIPE

6-put the yeast, water, flour, salt, sugar and an egg with kneading well until you got a dough. ▶

7-the dough is rolled out, cut into circles, and rolled well. ▶

8-the tray is Cleland the dough is placed on it placed in the oven. ▶

9- put some garlic dip and the filling on it in the beard and top it with lettuce and pickles, with a sauce. ▶

10-sharma is warped, served and blissful and healing. ▶

FINALLY

WE WARBED THE BREAD WITH ALOMINUM PAPER AND
ENJOY IT ▶

SAHAA WA AFIA ▶

