

Beef and Date Molasses Kebabs

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Ingredients:

For the kebab

2 lbs. ground beef chuck
3 tablespoons date molasses (*silan*)
2 oz. pine nuts, ground in a food processor
2 garlic cloves, minced
2 tablespoons lemon juice
1/4 teaspoon nutmeg
1/2 teaspoon cardamom
1/2 teaspoon cinnamon
1/4 teaspoon ground hot pepper (or to taste)
1/2 teaspoon white pepper
1 tablespoon kosher salt
18 cinnamon sticks (optional)

For the glaze

1/4 cup date molasses
1/4 cup olive oil
1 teaspoon salt

Directions:

1. Mix all the ingredients except the cinnamon sticks and knead with your hands.
2. Form kebabs around the cinnamon sticks (if not using the cinnamon sticks, simply form into patties).
3. Put on a tray, cover with plastic wrap and put in the fridge for 2 hours, and up to overnight.
4. Mix the glaze ingredients and set aside.
5. Brush the kebabs with glaze on both sides and grill on charcoal or gas grill, about 2-3 minutes on each side.
6. 6. Serve immediately.