

Hashweh (hush-oo)

Hashweh is Lebanese and I grew up eating this dish when Grandma made it on special occasions.

Ingredients:

- 1lb ground lamb (though beef or 50/50 is fine too)
- 1 ½ teaspoon Allspice (minimum...add to taste)
- 1 packet onion soup mix (for lazy Americans)
- 1 ½ cup white rice
- More Allspice
- ½ cup toasted pine nuts (minimum)

Instructions:

- In skillet, slowly brown lamb (meat) until fully cooked.
- While lamb (meat) is cooking, cook your rice to your liking.
- When lamb done, add 1 ½ teaspoon of Allspice, onion soup mix and left simmer another few minutes.
- When done, combine lamb and rice, top with your toasted pine nuts and season with more Allspice to your liking.
- Enjoy and thank my grandma!