

- **Beet Kube:**

- **Sauce:**

- Fry in a big pot:
- 1/2 cup of oil together with
- 16 medium red onions cut for four minutes, then add
- 4 tbsp minced garlic and fry for 2 more minutes, and then add
- 4 four liter boxes of peeled and small cut beets in large junks and fry for another 5 minutes. Add
- 4 four liter boxes of water and boil for 20 minutes
- After 20 minutes, check whether the beets are soft, and if yes, switch off the water.
- Add:
 - 1/2 of a can of tomato concentrate
 - 1.5 cups of sweet chili sauce
 - 1 cup of Mexican Sauce
 - 5 parsley
 - 3 tablespoons of salt
 - 3 tablespoons of lemon
 - 1 tablespoon of pepper
 - 10 garlic
- Crush and mix everything in the food processor

- **Kube:**

- Make out of the ground beef mixture used for the stuffed peppers, ping pong sized balls and freeze them.
- Soak 5 cups coarse bulgur (AKA #3 bulgur) plus
- 5 cups fine bulgur (AKA #1 bulgur) for about 45 minutes by covering it in water
- Put bulgur into a strainer and press all the water out. Add:
- 1 kilo semolina and
- 2 flat tbsp salt and mix. Add:
- 2 cups white flour
- For making the kube take a little dough into your palm, and put the frozen "meat" ball in the middle, and put the dough around it. Take too much dough away.
- After making the kube we need to bring a vegetable soup stock to a boil and simmer the kube for about 12 minutes.