



Mint

Tabouli

Bunch of parsley, chopped

Smaller bunch of mint, chopped

Two small tomatoes, chopped

Juice of 3 lemons

Olive oil to equal lemon juice quantity

Salt

2 cups of cracked bulgur wheat, soaked for 2 to 3 hours

Soak the bulgur wheat in a lot of water and squeeze out the water by wrapping the soaked wheat in a washcloth and squeezing.

Add to it all the above ingredients

Tabouli tastes best after a day or so when all the flavors have merged. The bulgur wheat will get dry; however, add more lemon juice and olive oil to desired consistency.