

Recipe #1

Organization Name: Iranian Cultural Association

Recipe #1 Name: Lamb Koobideh Kabob

Number of Portions: 500 Portion Size (Weight): 2 oz

Clearly indicate the steps to follow when preparing this recipe. Each recipe should be converted to 800 servings of 2-ounce portions using the recipe converter: go.osu.edu/recipeconverter

Ingredients (in order of preparation)	Quantity	Unit
Ground lamb (80-85% lean)	25	Lbs
Medium yellow onions, quartered	15	Each
Green onions	25	Each
Garlic cloves, peeled and minced	35	Each
Eggs	10	Each
Salt	16	Tsp
Sumac spice	10	Tsp
Ground black pepper	9	Tsp
Turmeric	5	Tsp
Butter, melted	3	Cups
Plain Greek yogurt	40	Cups
Crushed Walnuts	8	Cups
Raisins	8	Cups
Seedless English cucumbers	14	Each
Shallots	5	Each
Dried dill weed	20	Tbsp
Mint	20	Tsp
<p>Steps:</p> <ol style="list-style-type: none"> 1. Finely chop yellow onions, drain, place in bowl 2. Add lamb, garlic, salt, spices, egg. Knead until sticks together 3. Wet hands, divide meat into equal sized balls and place on skewer 4. Set skewers on shallow sheet to avoid touching 5. Place skewers on two square metal pipes over grill, continuously turn 6. Finely chop cucumbers, green onions, and shallots 7. Add yogurt, dill, mint, salt, pepper, and garlic. Mix well 8. When kabobs done, pull off and place into aluminum pan 9. Top with yogurt mix 		



Recipe #2

Organization Name: Iranian Cultural Association

Recipe #2 Name: Rice

Number of Portions: 500 Portion Size (Weight): 2 oz

Clearly indicate the steps to follow when preparing this recipe. Each recipe should be converted to 800 servings of 2-ounce portions using the recipe converter: go.osu.edu/recipeconverter

Ingredients (in order of preparation)	Quantity	Unit
Basmati rice	60	Cups
Salt	60	Tsp
Canola or vegetable oil	50	Tbsp
Turmeric	60	Tbsp
Unsalted butter	30	Tbsp

Steps:

1. Rinse rice multiple times with cold water
2. Boil rice in water with some salt, then lower heat to medium
3. Drain rice
4. Take 10 cups of rice and toss with turmeric
5. Add salt, butter, and oil to remaining rice
6. Spoon turmeric rice over white rice