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Tatbeeleh

spicy lemon garlic sauce



Time needed: 5 minutes

Yield: ¼ cup

Notes

This sauce is traditionally given on the side at falafel and hummus shops. It adds acidity and spice to dishes. At home we make it when eating molokhiyeh (a summer mallow stew) as well.

Ingredients

- 50 gr fresh green chili (jalapeno/ serrano)
- 15 gr garlic cloves
- 75gr lemon pulp
- ¼ tsp salt

Directions

Finely chop all ingredients, by hand, using a pestle and mortar or in a blender. Enjoy with everything!

