

## Spinach-and-Arugula Bruschetta with Dukka

 Total 45 min; Makes 20

These vegetable-heavy toasts get a flavor hit from dukka, the Middle East's seriously addictive nut-and-spice blend. (You'll want to eat it like a snack.)

- 2 Tbsp. walnut pieces
- 3 Tbsp. coriander seeds
- 2 Tbsp. toasted sesame seeds
- ½ tsp. freshly grated nutmeg
- Kosher salt and pepper
- 3 Tbsp. extra-virgin olive oil, plus more for brushing
- 1 large onion, thinly sliced
- 2¼ lbs. leaf spinach, stemmed
- 20 baguette slices
- 2 cups baby arugula
- 1 Tbsp. fresh lemon juice

1. In a mortar, using a pestle, finely grind the walnuts with the coriander, sesame and nutmeg. Season the dukka with salt.

2. In a large saucepan, heat the 3 tablespoons of olive oil. Add the onion and cook over moderate heat, stirring, until lightly browned, about 10 minutes. Stir in the spinach in large handfuls, letting each wilt slightly before adding more. 5 to 7 minutes. Season with salt and pepper.

3. Meanwhile, light a grill or preheat a grill pan. Brush the baguette slices with olive oil and grill over high heat, turning, until lightly charred, 2 to 4 minutes. Transfer to a platter.

4. In a medium bowl, toss the arugula with the lemon juice and season with salt and pepper. Top the baguette slices with the spinach and arugula, sprinkle with the dukka and serve. —Dan Zoaretz, *Dalida Bar*

## Tabbouleh with Pine Nuts and Almonds

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Active 40 min; Total 1 hr 20 min  
Serves 4 to 6

At Magdalena, Yousef Hanna's nutty twist on the classic salad is mainly herbs and vegetables with a smattering of fine bulgur.

- ½ cup fine bulgur
- Boiling water
- ½ cup pine nuts
- ½ cup raw almonds
- 3 medium tomatoes—halved, seeded and finely diced
- 8 cups lightly packed parsley leaves, finely chopped (from ½ lb. parsley)
- 1 cup packed mint leaves, finely chopped
- 1 cup thinly sliced scallions
- ½ cup extra-virgin olive oil
- ¼ cup plus 2 Tbsp. fresh lemon juice
- 1 tsp. ground cumin
- Kosher salt

1. In a large heatproof bowl, cover the bulgur with at least 2 inches of boiling water. Cover and let stand until tender, about 30 minutes. Drain well.


2. Meanwhile, preheat the oven to 375°. On a rimmed baking sheet, toast the pine nuts and

almonds for about 8 minutes, until lightly browned. Let cool. Finely chop the almonds.

3. In a large bowl, toss the bulgur with the tomatoes, parsley, mint, scallions, olive oil, lemon juice, cumin, pine nuts and almonds. Season the tabbouleh with salt and serve.

## Sunflower Sprout and Herb Salad with Pomegranate Dressing

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 Total 20 min; Serves 6

Jalapeño adds a stealth buzz to this sweet, tangy salad.

- 2 Tbsp. pure pomegranate syrup (see Note)
- 2 Tbsp. extra-virgin olive oil
- 1 Tbsp. fresh lemon juice
- Kosher salt and pepper
- 8 oz. sunflower sprouts, watercress or purslane, thick stems trimmed (10 cups)
- 3 cups mint leaves (2 oz.)
- 3 cups cilantro leaves (2 oz.)
- 1 jalapeño, very thinly sliced

In a large serving bowl, whisk the pomegranate syrup with the olive oil and lemon juice. Season with salt and pepper. Add the sunflower sprouts, mint, cilantro and jalapeño and toss to coat. Season with salt and pepper and toss again. Serve right away. —Osama Dalal, *Maia*

**NOTE** Pomegranate syrup, which is sweeter than pomegranate molasses, is available at Mediterranean markets and [kalustyans.com](http://kalustyans.com).

## Whole-Roasted Kohlrabi

Active 20 min; Total 2 hr 15 min  
Serves 4 to 6

Kohlrabi is a cruciferous vegetable, but Asaf Doktor's roasted version tastes inexplicably—yet deliciously—like an unctuous artichoke heart.

- 8 medium kohlrabi (3 lbs.)
- Extra-virgin olive oil, for drizzling
- Kosher salt and pepper
- 4 oz. feta, crumbled (1 cup)

2 jalapeños—halved lengthwise, seeded and very thinly sliced crosswise


2 Tbsp. thyme leaves

Toasted sesame seeds, for garnish

1. Preheat the oven to 450°. On a large rimmed baking sheet, drizzle the kohlrabi with olive oil and season with salt and pepper. Roast for about 1½ hours, until charred on the outside and tender within. Let cool slightly, then peel.

2. Arrange the kohlrabi on a platter. Generously drizzle with olive oil and season with salt and pepper. Sprinkle with the feta, jalapeños, thyme and sesame seeds and serve.

## East Jaffa Mule

 Total 10 min  
Makes 1 cocktail

Drinking from an icy copper mug amps up the refreshment of this fig-and-date-inflected Moscow mule.

Crushed ice

- 1 oz. vodka
- 1 oz. fig eau de vie, such as Boukha Bokobsa
- 1 oz. fresh red grapefruit juice
- ½ oz. ginger simple syrup (see Note)
- ½ oz. fresh lime juice
- ½ oz. date syrup or agave nectar
- Freshly grated nutmeg, lime wheel and mint sprig, for garnish

Fill a cocktail shaker with crushed ice. Add the vodka, eau de vie, grapefruit juice, ginger syrup, lime juice and date syrup and shake well. Strain into a crushed-ice-filled Moscow mule mug. Garnish with grated nutmeg, a lime wheel and a mint sprig. Serve right away. —Yotam Shilo, *Double Standard*

**NOTE** To make ginger simple syrup, simmer 1 cup each of sugar and water with 2 ounces of sliced fresh ginger, stirring, until the sugar dissolves. Let cool completely, then strain.