

Lebanese Tabbouleh

- 1 ½ cup bulgur
- 4 ½ cups lightly packed parsley leaves, chopped
- 6 green onions, trimmed and cut into 2 inch pieces
- 1 garlic clove
- 3 tbsp. lemon or lime juice
- ¾ cup olive oil
- 20 cherry tomatoes cut in half
- salt and pepper

Put the bulgur in a large bowl. Add hot (not boiling) water to cover. Set aside for 20 minutes.

Put the parsley, green ions, and garlic in the food processor. Process until finely chopped

Set the sieve in the sink. Spoon the soaked bulgur into the sieve. Using the back of a wooden spoon, press on the bulgur to squeeze out all the water.

In a large bowl, combine the cooked bulgur with the parsley mixture and the lemon juice, olive oil, and tomatoes. Using the large spoon, toss until well mixed.

Season with salt and pepper. Serve right away or cover and refrigerate up to 2 days.