



## TABOULI RECIPE

### Ingredients

6 Qt. Bulgur for each bucket.  
10 Qt. Water (soak overnight in cooler)

Chop (per 5 gal bucket)  
10 bunches of mint  
10 bunches green onions  
19 bunches of parsley

Dressing (per 5 gal bucket)  
40 cloves of garlic  
25 Lemons or aprox. 1 quart  
10 cups olive oil  
3-4 cups tamari (to taste)  
1 Tablespoon. salt (1/2 tbs if Popcorn salt)

### Steps

- Soak bulgur in 5 gal bucket, takes about 4 hours or overnight, keep in cooler
- Chop the parsley, green onions very fine
- Don't chop the mint as fine, it gets bruised easily
- Press the garlic
- Add the liquid stuff to taste and stir very, very well in two of the large mixing bowls, then put back in 5 gallon bucket.

DO NOT add the tomatoes to the full batch, add it to each bowl as you add it to the serving area, usually aprox. 8 tomatoes per bowl.

Based on '93 recipe updated '02

Should make 4 batches, 2 on Thursday, 2 on Friday

**STOPPED MAKING IN 2016 (with mild protest)**