

Lahamagene

Recipe By Rivky Kleiman



Cooking and Prep:  1
h 15 m

Serves:  72

Contains:  

Preference: Meat

Difficulty: Easy

Occasion: Purim

Source: Family Table by
Mishpacha Magazine

Cuisines: Sephardi, Middle
Eastern

A classic Sephardic finger food that has become popular at many Ashkenazic tables, including my own. Special thanks to my dear friend Mari G., who introduced me to this delicacy and shared this recipe from Debbie G.

Ingredients (11)

Lahamagene

- 3 (24-piece) packages pizza rounds
- 2 pounds (1 kilogram) chopped meat
- 1/4 cup lemon juice
- 3 teaspoons **Haddar Kosher Salt**

- 2 teaspoons allspice
 - 1/4 teaspoon black pepper
 - 1 teaspoon cinnamon
 - 1 and 1/2 cups **Heaven & Earth Ketchup**
 - 2 cups tamarind sauce (or make your own, see note)
 - 1 (6-oz./170-g.) can **Gefen Tomato Paste**
 - 3 large onions, finely diced
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Start Cooking

Prepare the Meat Mixture

1. Mix all ingredients except for pizza rounds together. Place in a container and refrigerate to marinate overnight.

Tip:

For homemade tamarind sauce, also called oot, place one 18-ounce (510-gram) jar prune butter, two jars lemon juice, and one jar sugar or sugar alternative in a large pot. Bring all ingredients to a boil and simmer for two hours.

Assemble and Bake

1. Preheat oven to 350 degrees Fahrenheit. Line a baking sheet with Gefen Easy Baking Parchment Paper and spray with cooking spray. Lay out pizza rounds. Allow rounds to thaw and rise for approximately 40 minutes.
2. Spread one tablespoon of the meat mixture on each round, going all the way to the edges.
3. Bake for 25–30 minutes, until brown around the edges.