



Ceebu Yapp bu Xonq

12 eggs (boiled and peeled)
1 kilo cubed beef
12 cloves garlic
2 tbs pepper
1 cup tomato paste
2 ½ cups oil

½ kilo carrots, peeled.
1 large cabbage
5 onions, peeled & chopped
8 cups rice (slightly cooked)
7 cups water
½ kilo potatoes

Grind 6 Bullion cubes, 6 cloves garlic, and one tablespoon pepper. Sprinkle over meat mixture and mix until the meat is thoroughly coated. Let sit 30 minutes.

In a large pot, heat 2 ½ cups oil. Brown the meat in the oil. Add half of the onions to the pot while meat is browning.

After the onions have begun browning, add tomato paste. Stir frequently.

Grind 6 Bullion cubes, 6 cloves garlic and remaining onions. Add to pot.

Add 7 cups water, stir frequently. Add carrots and cabbage, boil for 15 minutes. Add potatoes, boil for about 15 minutes. When potatoes and cabbage are soft, it's ready.

Remove vegetables from mixture.

Add 8 cups cooked rice (cooked slightly, not too soft yet)

When rice is soft, it's ready.

Serve on a large platter. Lay out rice, arrange the vegetables and boiled eggs on top.