



## Recipe for Yemen

### *Saltah*

1/4 cup vegetable oil

1 lb ground beef

2 onions, chopped

4 potatoes, peeled, diced into 1/2-inch cubes

2 tomatoes, chopped

1 teaspoon salt

1/2 teaspoon pepper

5 cups beef broth

2 large eggs, beaten

2 tablespoons finely chopped

cilantro leaves

Hot sauce to taste

Heat oil in 3-quart saucepan on medium. Add meat and onions. Cook 10 minutes, stirring often. Add potatoes, tomatoes, salt, pepper, and broth. Bring to boil on high heat. Cover. Reduce heat to medium-low. Simmer 1 hour or until meat and potatoes are well cooked, adding a little water if necessary. Stir in eggs and cilantro. Cook 2 minutes. Remove from heat. Stir in hot sauce to taste. Makes 8 servings.