

## LAHMAJCOON, a la GRANDMA

- 1½ lb ground beef, not too fat, not too lean
- 2 pkg Pillsbury biscuits (plain or buttermilk)
- 2 or 2½ cans tomato sauce
- 1 bunch parsley, cut fine
- 1 sm onion or a few green onions, cut fine
- 3 or 4 tomatoes, cut small
- 1 tsp salt (optional)

First, mix together meat, tomatoes, onions, parsley, salt and tomato sauce. Then put bread board on top of counter. Sift some flour on the board. Open one pkg of biscuits. Separate them on the flour. Put some wax paper on one side of counter (big enough to hold 10 lahmajoons). Roll out biscuits one at a time with rolling pin to size of large saucer. Place on wax paper. Roll out all ten before starting baking. (Roll out second package when others are baking.)

Turn oven to 400°. Place one shelf high and one, low. In order to grease baking pan, first place pan in oven to warm slightly. Grease warmed pan with Crisco. Now pat rolled-out dough in the pan, 3 or 4 at a time. Pat 2 or 3 tablespoons of meat mixture on each and spread with fingers--all the way to the edges. (Meat should not be too thick or too thin--it should cover all the dough's surface. If it doesn't spread readily, add some more tomato sauce to meat mixture.)

Put the pan on lower shelf of oven for 5 min. By then the edges should look brownish. Place now on top shelf. Bake 4 or 5 min. Edges and bottom have to be golden brown. (Check bottom with spatula.) If bottom is brown & meat is watery, leave in another minute on top shelf.

After all lahmajoons are baked, take them out with spatula. Put them separately on foil to cool. (Taste one to see if more of anything is needed for good taste.) Then with wax paper spread more Crisco on the same spots in the pan (when the pan is still hot) and repeat the process. Roll out second pkg of biscuits while second batch is being baked.

This recipe makes 20. Recipe can be doubled. Two pounds meat usually makes 30 lahmajoons.