Fresh Herb Kuku

**GARNISH**
- 1 tablespoon oil, butter, or ghee
- ½ cup barberries,* picked over, soaked in cold water for 15 minutes, drained and rinsed
- 1 teaspoon grape molasses or sugar
- 2 tablespoons water

**BATTER**
- ½ cup oil, butter, or ghee
- 1 large or 2 medium yellow onions, peeled and finely chopped
- 6 eggs
- 1 teaspoon baking powder
- 2 teaspoons advieh (Persian spice mix)*

Makes 4 servings
Preparation time: 25 minutes
Cooking time: 1 hour

This kuku can also be cooked on top of the stove. Heat the oil or butter in a non-stick skillet, pour in the egg mixture, then cook, covered, over low heat for 30 minutes. Pour the dish back in the oven and bake for 20 to 30 minutes. Remove the dish from the oven and gently pour the remaining oil or butter over the top. Cut the kuku into wedges and serve hot, or at room temperature, with lavash bread and yogurt.

Herb kuku is a traditional New Year’s dish in Iran. The green of the herbs symbolizes rebirth, and the eggs represent fertility for the year to come. Kuku is a complete and wonderful dish for vegetarians.

1. To make the garnish, in a wide skillet heat 1 tablespoon oil over medium-low heat. Add the barberries, grape molasses, and 2 tablespoons water, and stir-fry for 1 minute (beware, barberries burn easily). Transfer the barberries to a small bowl.

2. Heat 2 tablespoons oil in the skillet over medium heat and sauté the onions until lightly golden. Remove the onions and allow to cool for 5 minutes. Loosen the edges with a knife and garnish. Serve directly from the baking dish.

3. Break eggs into a large mixing bowl. Add baking powder, advieh, salt, pepper, and turmeric. Beat lightly with a fork. Add the garlic, lettuce, herbs, walnuts, flour, and sautéed onions. Fold gently using a rubber spatula (do not overmix).

4. Heat 6 tablespoons oil in a 10-inch skillet (or frittata pan) over medium-low heat, pour in the mixture, and cook, covered, until it has set (about 15 to 20 minutes). If you have a frittata pan, simply flip over and cook for another 10 to 15 minutes until golden. If not, cook the top under a hot broiler for a few minutes until a tester comes out clean.

5. Transfer the kuku to a round serving dish and garnish with barberries. Cut the kuku into wedges and serve hot, or at room temperature, with lavash bread and drained yogurt. Nush-e jam!

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Kuku-ye sabzi

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**OVEN BAKED VARIATION**

This kuku can also be cooked in an oven proof baking dish by placing it in the oven for 5 minutes. Pour in the egg mixture from step 3 and bake uncovered for 20 to 25 minutes until a tester comes out clean. Remove from oven and allow to cool for 5 minutes. Loosen the edges with a knife and garnish. Serve directly from the baking dish.

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