

Falafel

Makes 12

Cook's illustrated says that only dried chickpeas work well for this recipe so prepare to begin a day in advance (and make extra to warm up). Dried chickpeas are available in Ann Arbor at By the Pound. Serve with Tahini Yogurt sauce (see recipe)



Ingredients:

- 3 Tbsp. salt
- 2 cups dried chickpeas
- 10 scallions
- 1 bunch parsley
- 1 bunch cilantro
- 6 garlic cloves
- 1/2 tsp. ground cumin
- 1/8 tsp. cinnamon
- 2 cups vegetable oil for deep frying

Equipment:

- Large Dutch oven
- Food processor
- Deep fryer (or small Dutch oven)

Falafel:

☑	Directions	Time (min)	
	In a large Dutch oven, combine 4 quarts of water with 3 Tbsp. salt. Soak overnight (8-24 hrs.)	12 hrs.	
	Heat 2 cups of vegetable oil in a deep fryer or Dutch oven		
	Peel and mince 6 cloves of garlic	4	
	Mince 10 scallions	4	
	Rinse parsley and cilantro	1	
	Strip 1 cup of parsley leaves and 1 cup of cilantro leaves	4	15
	Drain chickpeas	1	
	In a food processor, combine chickpeas, scallions, parsley, cilantro, garlic, 1/2 tsp. cumin, and 1/8 tsp. cinnamon	1	
	Form dough into patties 1/2" thick by 1" diameter	3	
	Drop into oil as they are formed and fry until golden brown. Remove to a plate lined with paper towel. Process until all the falafel balls are cooked. Serve with Tahini Yogurt sauce.	20	
	Total		12 hrs. 38 min