



4-Course Syrian Dinner

Dinner in Syria

Dinner in Syria, whether at home or at a restaurant, is often a community affair divided into four courses:

Mezze (appetizers), including hummus or babaganoush, are served first.

Then, salads like *fatoosh*, a mixture of lettuce, tomatoes, lemon juice, and chopped flatbread, are served.

Then the main course is served, followed by a dessert often bought on the street.

On these streets, the smells and sights of cooking food helps set Syria apart. *Shawarma*, *falafel*, or *fuul*--a mix of chickpease, lemon juice, and fava beans--are served throughout the day, often in proper dishes with real cutlery.

Where can I learn more?

See our [Fact Sheets](#), [Resources](#), and list of reference books to learn more about food and meals in Syria! And, if you make this meal, please share the story with us [here](#)!

First Course:

Muhammara

This Aleppo-born red pepper and walnut spread can be complimented with breadcrumbs, olive oil, garlic, and lemon juice.

<https://ourrecipeforunity.org/recipes/muhammara/>



Second Course:

Kebab Halabi

Also known as 'kebab hindi,' this recipe is another Aleppo staple has almost 30 widely recognized variations.

<https://ourrecipeforunity.org/recipes/kebab-halabi/>



Third Course:

Freekeh with Chicken

Freekeh, an ancient grain much like quinoa and farro, complements chicken seasoned with cinnamon, bay leaves, and cardamom.

<https://ourrecipeforunity.org/recipes/freekeh-with-chicken/>



Dessert:

Baklawa

The Syrian take on this dessert opts for sugar and orange blossom water, rather than honey, as the *ater*, or syrup.

<https://ourrecipeforunity.org/recipes/baklawa/>

