



## Niran Cohen ז"ל

*Ran Abutbul & Eliah Menachem Huri heard and recorded the family's recipes and memories*

Niran was born on December 10, 1993, on the Third Candle of Chanukah, which gave him his name (Ner = candle, spreading light; Ran = singing happily). He was the son of Nava and Ofer and brother of Mor, Almog, and Kobi. Niran grew up in Tiberias. As a child, he loved playing with cars, trucks, and computer games. He was a quiet, sensitive boy, gentle and polite, who always respected his parents and everyone around him. Niran liked singing on karaoke nights with his friends and loved music, mostly Mediterranean and black music.

Niran enlisted in the IDF in August 2012. He served as a cook with the 75th Battalion of the 7th Armored Brigade. On July 28, 2014, Niran was killed in action during Operation Protective Edge.

We keep the path for you; we live thanks to you, a beloved son.

### *Yellow Kubbeh (semolina dumplings)*

#### *Ingredients*

- 1 lb. ground beef
- 2.2 lb. semolina
- 2 onions
- 2 carrots
- 3 potatoes

**Seasoning:** black pepper, turmeric, salt

#### *Directions*

1. In a deep pot, sauté one chopped onion in 5 tbs of oil until golden.
2. Cut the carrots and potatoes into cubes and add to the pot with the onion. Immediately add water up to half the pot's height and bring it to a boil.
3. Add ½ tbs black pepper, ½ tbs turmeric, and 1 tbs salt (add more if desired), then lower the heat.
4. In a bowl, mix the ground meat with ½ tsp black pepper and ½ tsp salt.
5. In a separate bowl, put about 2 lb. of the semolina (spread the rest on a pan where the uncooked dumplings would be placed). Mix the semolina with some salt, 2 tbs of oil, and 2 cups of lukewarm water. Knead well to a soft dough.
6. With wet hands, make balls of dough. Open each ball on your palm (if it sticks, wet your hand again).
7. Put some meat mixture in the center, close the ball, and place in the pan spread with semolina.
8. Put the ready kubbeh into the boiling soup. Stir gently occasionally. Cook for about 20 minutes on low heat.