



## Adi Avitan z"l

*Liat Ben Tzion & Lian Azar heard and recorded the family's recipes and memories*

Adi was born in Tiberias on December 27, 1979, to his parents Tzipora and Ya'akov. He was a happy boy who loved acting silly and was loved by all the girls. He was a perfect child whose life was deprived from the world. In school, he used to fool around and always managed to joke his way out of anything. He was the kind of child you could never be mad at. His name suited him perfectly (Adi = jewel). He spread light everywhere and helped everyone generously.

On October 7, 2000, a powerful explosive device hit a military vehicle on the Lebanese border, and Adi and two other soldiers, Benny Avraham and Omar Souad were kidnapped by the Hezbollah. For a long time, there was no knowing whether they were still alive. In November 2001, the Israeli Government announced Adi, Benny, and Omar fallen soldiers whose burial place is unknown. On January 29, 2004, their bodies were returned as part of a prisoner exchange deal. Adi was buried in Tiberias.

*Adi loved kubbeh (Middle eastern dumplings) of any kind. On Friday afternoons, he invited friends over to enjoy his mother's legendary kubbeh when coming home from school or the army.*

### Yellow Kubbeh Soup

#### Ingredients

2.2 lb. semolina  
1 lb. ground beef  
2 Onion  
1 Carrot  
1 zucchini  
2 Celery stalks  
Half a bundle of Parsley  
Oil  
Pinch of Baharat (seasoning)  
Pinch of Salt  
Pinch of Black pepper  
Pinch of Turmeric

#### Directions

1. Chop onion and parsley and mix well with the ground meat with Baharat, black pepper, salt, and some oil.
2. Mix semolina with salt and water and knead to a smooth dough. Make small balls of dough, open each ball, and put some meat mixture in the center.
3. Cover the filling with the dough and roll back into a ball.
4. Put the kubbeh in the refrigerator for a few minutes until the soup is ready.
5. In a pot, sauté the onion with some oil, add grated squash, cut the other vegetables, and add to the pot. Fill with water and bring to a boil.
6. Add black pepper, salt, and turmeric. When the vegetables are soft, add the kubbeh and stir gently with the back of a spoon so they don't break. The kubbeh will float when they are ready.

*Tzipora added, "Adi loved chocolate so much. I still have some chocolates of his in the freezer, almost 20 years later."*