

# Elbabour Galilee

Entrance to old market, 04-6455596

[www.elbabour-shop.com](http://www.elbabour-shop.com)



## Yoghurt Sauce Elbabour Style

Ingredients:

6 cups yoghurt

1/3 cup flour

1/2 teaspoon [Elbabour yoghurt spice mix](#)

1 teaspoon salt

2 cups water



Sift the yoghurt through a thin strainer into a pot.

add flour and stir well to prevent lumps

add 2 cups of water

gently heat until the yoghurt boils stirring constantly

add salt and al babour spice mix and stir well.

cook for 5 more minutes.

yoghurt sauce is an important part of Nazareth Cuisine and accompanies many rice and meat dishes.