

KOLLIVA (WHEAT FOR MEMORIAL SERVICE) TAKEN FROM: FESTIVAL OF GREEK FLAVORS

INGREDIENTS:

4 POUNDS WHOLE WHEAT BERRIES, PEELED OR UNPEELED*
2 CUPS CHOPPED WALNUTS
4 CUPS BLANCHED, SLIVERED ALMONDS
4 TEASPOONS CINNAMON OR SEVEN SPICE MIX
1 CUP CHOPPED PARSLEY
2 ½ CUPS GOLDEN RAISINS
2 ½ CUPS BROWN RAISINS
2 WHOLE POMEGRANATES, SEEDED**
2 ½ CUPS SESAME SEEDS, TOASTED
3 CUPS GROUND ZWEIBACH CRACKERS OR A SIMILAR RUSK CRACKER
3 POUNDS POWDERED SUGAR

FOR DECORATION:

WHITE JORDAN ALMONDS AND SILVER DRAGEES

DIRECTIONS:

EARLY ON THE DAY BEFORE THE CHURCH SERVICE RINSE WHEAT BERRIES AND PLACE IN A LARGE POT, COVER WITH WATER AND COOK 2-4 HOURS, SKIMMING ANY FROTH THAT DEVELOPS AND STIRRING OCCASIONALLY. COOK UNTIL TENDER BUT NOT MUSHY. ADD WATER, IF NECESSARY TO PREVENT SCORCHING. DRAIN AND RINSE WELL WITH COLD WATER. SPREAD ON A LARGE CLOTH (NON-LINT) TO ABSORB MOISTURE ABOUT 6-8 HOURS. MEANWHILE LINE AN OBLONG 24X16 INCH OR SIMILAR SIZE TRAY WITH WHITE DOILIES.

ON MORNING OF SERVICE: IN A VERY LARGE BOWL, MIX WHEAT BERRIES WITH WALNUTS, ALMONDS, CINNAMON, PARSLEY, RAISINS, POMEGRANATES AND SESAME SEEDS. CAREFULLY PLACE WHEAT BERRIES MIXTURE ON PREPARED TRAY FORMING A SLIGHT MOUND. SPREAD GROUND CRACKERS OVER WHEAT BERRIES COVERING ENTIRE AREA. USING A SHEET OF WAX PAPER, PRESS MIXTURE DOWN TO MAKE FIRM. SIFT POWDERED SUGAR ON TOP 1 CUP AT A TIME MAKING SURE TO COVER ALL AREAS, PRESS DOWN LIGHTLY WITH WAX PAPER TO MAKE A SMOOTH TOP.

TO DECORATE: EDGE KOLLIVA WITH JORDAN ALMONDS AND DRAGEES, FORM A CROSS WITH JORDAN ALMONDS IN THE MIDDLE. USE THE INITIAL OF THE DECEASED PERSON'S FIRST NAME ON LEFT, LAST NAME INITIAL ON RIGHT.

*WHEAT BERRIES CAN BE PURCHASED AT GREEK OR INTERNATIONAL FOOD MARKETS. IT COMES IN 2-POUND PACKAGES EITHER AS PEELED (SHORTER COOKING TIME) OF UNPEELED BERRIES (LONGER COOKING TIME).

**CAN FREEZE POMEGRANATE SEEDS WHEN IN SEASON TO USE ANYTIME OR CAN ALSO USE POMEGRANATE RAISINS.