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LIBYA



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Population: 7 million
Berber and Arab 97%
Languages: Arabic,
Berber, 11 total
Religion: Muslim 97%,
Christian 2.7%

Leaving its terrorist past, Libya remains a transit and destination for human trafficking. Open witness by Christians is forbidden. High unemployment strains Libyan society and causes many to look for a faith that gives hope.

“Samuel uses various methods to connect with people: visiting in their homes, and through social media platforms such as WhatsApp and Facebook.” CS, disciple-maker

Read more: www.om.org

Pray

- That Libyans working abroad will be shown love and care by Christian colleagues, neighbours and faculty in the West, and that those who come to faith will be disciplined while still abroad.

Give

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- All kinds of Gospel media (particularly websites and social media) have flooded the Middle East with Scripture, daily teaching and the possibility of virtual churches via video conferencing (Zoom). You can support the leadership training of Arab believers who will be deployed there.

Serve

join.ca@om.org

- Libya needs skilled foreigners (engineers, project managers, etc.) to live and work alongside its national professionals. Or, you could support our teams in administration such as finance or communications wherever you live.



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Bringing the world to your table: LIBYA

Kusksu

Ingredients

- 2 tbsp *hararat*:
 - 2 cinnamon stick, broken into 4 pieces each
 - 4 tsp cumin seeds
 - 4 tsp coriander seeds
 - 2 red chillies
 - 1 tsp allspice berries
- 1 lb (454 g) stewing beef cut into four pieces
- 1½ tbsp oil for frying • 3 garlic cloves finely chopped
- 1 large onion, halved and cut in half rings • 1 bay leaf
- 1 tbsp extra-virgin olive oil • 2 carrots, halved
- 2 medium potatoes peeled and halved
- 8 oz. pumpkin or yam, cut into four chunks
- 1 cup cooked garbanzo beans • 1 tbsp brown sugar
- 1 tsp hot chili powder • ½ cup chopped tomatoes
- 1/3 cup tomato purée • 1½ tsp salt
- 3 cups beef broth • prepared couscous for serving



Preparing hararat

Heat a large non-stick frying pan, then add the spices. Toast for about 4 minutes, stirring frequently, until the spices become very fragrant. Transfer to a bowl to let cool. Grind in a spice or coffee grinder. Store in an air-tight jar until ready to use.

Instructions

- Heat the oil in a Dutch oven over medium-high heat and fry the beef until nicely browned on all sides. Add the onion and cook until soft and translucent, 5–7 minutes. Add the garlic and cook another minute.
- Add the chili powder, *hararat*, tomatoes, tomato puree, beef stock, salt, and brown sugar. Bring the mixture to a boil, reduce to a simmer, cover and cook for 30 minutes.
- Add the vegetables and garbanzo beans. Return to a boil, reduce, cover and simmer for another 40 minutes until the vegetables and beef are tender and the sauce has thickened.
- To serve, arrange the meat and vegetables on bed of couscous, then ladle more of the sauce on top, covering everything.

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