



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Soujouk With Eggs

Sucuklu Yumurta



8 - 8.8 ounces Soujouk (skin removed)
4 eggs
1 tbsp butter
Salt
Crushed red pepper

- # Slice the soujouk as circles or half circles.
- # Put the butter on the frying pan and melt it, then place the soujouk slices on it.
- # After cooking both sides of the soujouk slices (The slices mustn't dry, you should pay attention.), break the eggs on it.
- # Add some salt and red pepper on it.
- # And take it from the stove when the eggs reach the right consistency.
- # Serve hot.

Note: This is the most general style of this recipe. You can use tomato and pepper for colourizing.