



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

Potato Borek with Sausage

Sosisli Patates Boreği



4 medium size potatoes
3 eggs
1/2 cup vegetable oil
1 cup yogurt
1 cup flour
1 pack baking powder
1 tsp salt
For Stuffing:
2 sausages
1 cup grated kasar cheese

- # Firstly, peel the potatoes and dice them.
- # Whisk the mixture of egg, yogurt and vegetable oil in a mixing bowl.
- # Add flour, salt and baking powder on it and mix until the mixture turns into homogenous.
- # Then add potato cubes onto the mixture and mix.
- # Grease a square shape baking tray. Pour half of the potato mixture into the tray.
- # Sprinkle small sausage and kasar cheese pieces all over. Pour the remaining half of potato mixture all over and flatten the surface.
- # Place the tray into the oven which is preheated to 355 F. Bake the mixture until it turns into red.
- # Cut it into squares 10 minutes later than removing it from the oven and serve.

Note: To colorize this recipe, very small red pepper pieces also may be added.