



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

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## Baked Anchovies With Mushroom

Fırında Mantarlı Hamsi



2.20 pounds anchovy  
2.20 pounds mushroom  
3 garlic cloves  
3 onion, medium size  
5 tbsp vegetable oil  
1/2 tsp black pepper  
1+ 1/2 tsp salt  
2 handful grated kasar cheese (or Swiss cheese)

- # Clean out the heads and the bones of the anchovies.
- # Slice the onions half circle style, cook with vegetable until they soften. When they soften, add finely sliced garlic cloves, salt and black pepper.
- # Wash the mushrooms and cut into a few pieces if they are big. Boil in the mixture of 1 cup water and the juice of half lemon until their colour turns yellow. (about 5-10 minutes)
- # Lay the mixture, with onion and garlic, on a medium sized baking pan, and add the half of the drained mushrooms on it.
- # Set the anchovies on the mushrooms firmly.
- # Lay the remaining mushrooms on the anchovies and then lay the remaining mixture of onion and garlic.
- # Preheat the oven to 374 F. Cook for 30 minutes.
- # Take it out of the oven and sprinkle grated cheese on it.
- # Then cook for 5 minutes more. Serve hot.

**Note:** To prevent the mushrooms darken, please take them out of the mixture of water and lemon, just before the cooking.