



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

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## Turlu Pickle

Türlü Turşusu



2.20 pounds cucumber  
1.10 pounds long green pepper  
1.10 pounds tomato  
15-20 green beans  
2 unripe melons  
2 cup vinegar  
4 tbsp salt  
1 tbsp lemon salt  
4-5 parsley stems  
1 + 1/2 garlic bulbs

- # Cut off the ends of the green beans, par-boil in salt water.
- # Wash the other ingredients, and cut all the ingredients into the same sizes, boiled green beans too.
- # Place the ingredients into a jar by placing pounded garlic between them.
- # Pour the vinegar into the jar and then fill the space with water.
- # Pour the mixture of vinegar and water into a deep bowl, add salt and lemon salt, mix well.
- # Fill this mixture into the jar again.
- # After filling the mixture, wait over night without covering the cap for getting out the air in the jar.
- # The day after place the parsley stems on the top and cover the cap hard.
- # You can serve about 1 month later.

**Note:** You can add vegetables of the season which you are making the pickle, as carrot, cabbage, etc. in this pickle.