



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

Iskender Kebab

Iskender



17.6 ounces round meat
1 small onion
1 long green pepper
2 tsp salt
2 tbsp vegetable oil
2 tbsp tomato paste
1 cup water
4 tbsp yogurt
8 tbsp cracked wheat pilaf
4 pita of kebab

At first freeze (scrappy, not totally) whole meat. Shred it tinny as jerky. Mix with onion and pepper which are so finely sliced, and let it stand for half an hour.
Pour the oil in the skillet and make it red-hot, and add the prepared meat. # When the gravy evaporates, add 2 tbsp salt in it and wait until it fries (be careful no to over-fry).
Cut the pita as small diagonals and lay on the plate.
Put the fried meat on it, put 1 tbsp yogurt to one edge of plate, and 2 tbsp pilaf near it.
Pour the mixture of tomato paste and 1 tsp salt, which are watered with 1 cup of water and cooked, all over.
And finally pour all over the 2 tbsp melted butter which is made red-hot.

Note: Doner or doner kebab: Cook the meat just such as ISKENDER KEBAB but don't add anything else to meat.