



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

Pickle

Salatalık Turşusu



5-6 cucumbers
10 garlic cloves
2 tbsp rock salt
1 tbsp lemon salt
Vinegar
Water
8-10 parsley

- # Wash, drain the cucumbers and cut both ends.
- # Place the cucumbers in a 1lt sized jar vertically, you should fit cucumbers in it so well, put pounded garlic between cucumbers.
- # After placing, fill half of the jar with water and the other half with vinegar.
- # Then pour this mixture of water and vinegar to bowl, and add salt and lemon juice in it and then mix very well.
- # Fill this mixture in the jar again.
- # And add the parsleys without chopping or etc.
- # Cover the lid very well. It is so important, it must not contact with air. Store in a dark and cool place.
- # It will be ready to service in 10-15 days.

Note: In a few days cucumbers may absorb whole liquid, you can add pure vinegar at that time.