



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

Pepper Pickle

Biber Turşusu



2.20 pounds long green pepper
12-15 garlic cloves
2 tbsp rock salt
1 tsp lemon salt
1 bunch unripe grape
7-8 parsley stems
Water

- # Wash the peppers, cut off the stalks of them. (There is no need to boring holes)
- # Place the peppers into the jar firmly by placing pounded garlic between them.
- # After placing the peppers into the jar, pound the unripe grapes for getting their juice, and pour this juice into the jar. Fill the remaining space with water.
- # Pour the mixture of water and grape juice from the jar into a bowl, and add salt and lemon salt in it, mix.
- # Pour this mixture into the peppers which are in the jar, place the parsley stems on the top.
- # Cover the cap hard. Serve about 15-20 days later.

Note: You can use juice of unripe grape while preparing other pickles also. But the unripe grape juice riles the water of pickle.