



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

Terviye Soup

Terviye Çorbası



1 small onion
1 cup vermicelli
6 tbsp vegetable oil
8 cups broth or water
2 tsp salt
1 tbsp dried mint

For Liaison:
1 cup yogurt
1 egg
4 garlic cloves
1 cup water
1 + 1/2 tbsp flour

- # Dice the onion finely and roast it with vegetable oil. Then, add vermicelli in it and sauté the mixture for a while.
- # Add 8 cups of hot broth or water on it and cook the mixture, until the vermicelli softens.
- # Meanwhile, prepare the liaison. Put yogurt, egg, crushed garlic, flour and cold water into a bowl and whisk this mixture by a fork or a beater, until it smoothens.
- # Pour the prepared liaison into the soup slowly by stirring the soup constantly, and sprinkle salt also.
- # When the soup reaches to the boiling temperature by stirring it constantly, turn the heat to low and cook it for 5 more minutes.
- # Finally, add dried mint in it and remove the pot from the stove. Serve it hot.

Note: Terviye is the name of the day before the feast of sacrifice's eve. It means that "reserve water".