



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

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## Tripe Soup with Egg and Lemon Sauce

Terbiyeli İşkembe Çorbası



2.20 pounds veal tripe  
1 medium size garlic bulb  
2 cups yogurt  
1 egg  
4 tbsp flour  
Juice of a lemon  
3 tbsp vegetable oil  
2 tsp salt  
6 cups water

- # Clean the tripe, dice it smaller than the ones which are chopped for normal style tripe soup.
- # Put the tripe cubes into the pressure cooker, add 6 cups water on it, cover the lid on, when it reaches to the boiling point, turn the heat to low and boil for 50 minutes.
- # Turn the heat off, when the soup in the pot cools down prepare the sauce; put yogurt, egg, flour, lemon juice and 1 tsp salt into a bowl, and whisk until it turns to smooth mixture.
- # After removing the fat over the surface, add the sauce slowly into the soup, add peeled and mashed garlic in it, sprinkle the remaining salt, boil for about 15-20 minutes by stirring time to time. Serve hot.

**Note:** You can add the garlic after roasting, into the soup.