



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

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## Banana Peppers Salad

Biber Salatası



1.10 pounds banana peppers  
3 garlic cloves  
7 tbsp vinegar of grapes  
2 tbsp olive oil  
1/2 tsp salt

- # Barbecue the peppers.
- # Place on the service plate.
- # Pour vinegar and olive oil all over.
- # Sprinkle pounded garlic and salt all over.
- # Cover the service plate with another plate and refrigerate for 6-7 hours.
- # Serve.

**Note:** You can eat this salad a few days later also. The taste of the salad increases during the refrigerating.