



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

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## Egg With Onion

Soğanlı Yumurta



4 eggs  
4 onions  
1 tbsp flour  
1 cup hot water  
1 tsp salt  
1/2 tsp black pepper  
1/2 tsp crushed red pepper

- # Slice the onions into half circles.
- # Sauté those with 2 tbsp vegetable oil, until they turn transparent.
- # Drizzle 1 tbsp flour on it, stir.
- # After cooking with flour for 5 minutes, add 1 cup hot water, cook until the onions soften.
- # Then add salt, black pepper, red pepper and stir.
- # Make some spaces between the onions and then break the eggs on those spaces.
- # Sprinkle some crushed red pepper on the eggs for garnish.
- # Remove from the stove when the eggs reach the right consistency. Serve hot.

Note: You can add tomato also. You should add the tomatoes just before breaking the eggs.