



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

---

## Birecik Town Egg Balls

Yumurtalı Birecik Kftesi



2 cups bulgur, thin type  
2 cups warm water  
4 eggs  
1 small bunch of parsley  
8 – 10 green onions  
1 + 1/2 tbsp butter  
1 tbsp tomato paste  
1 tbsp pepper paste  
1 + 1/2 tsp salt  
Juice of 1 lemon or pomegranate syrup

- # Rest the bulgur in 2 cups of warm water for 10 minutes. Add tomato paste and pepper paste on it and stir the mixture.
- # Then add finely sliced parsley and green onion in it, add salt also.
- # Put butter into a skillet and melt it. Then, add the eggs in it and cook it, until it reaches a medium consistency by stirring constantly.
- # When the eggs cool down, add it into the mixture of bulgur. Add lemon juice or 44 also. Knead the mixture, until it turns into homogenous.
- # Pick half lemon sized pieces from the mixture and shape them by squeezing between your palms.
- # Place pomegranate syrup onto the plate and place the prepared egg balls onto the plate, rocket leaves placed.

**Note:** Birecik is a town, is famous with its bald ibis, of Urfa city.