

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

## Eggs with Salami Salamlı Yumurta



- 4 slice of sandwich loaf
- 4 eggs
- 4 slices of salami
- 4 tbsp butter
- 4 tbsp ketchup
- 1 tsp salt
- 1/2 tsp black pepper

- # Spread butter to each side of the loaves.
- # Place them into a heat resistant tray.
- # Place 1 slice of salami on each bread slice.
- # Break 1 egg on each salami pieces.
- # Sprinkle salt and black pepper all over.
- # Place into 374 F oven, cook until the eggs reach to the right consistency.
- # Add some ketchup on them after removing from the oven.
- # Serve hot.

Note: If the diameter of the salami is small, you can place a few slices of salami on the bread slices.