



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

Fried Eggs

Yağda Yumurta



2 eggs
1 tbsp butter
Salt
Crushed red pepper

- # Place the pan over medium heat.
- # Put the butter on it, and shake the pan to cover the floor with the melted butter.
- # When the butter gets a little hot sprinkle the salt, break the eggs on the pan.
- # Cover the lid on, and then remove the pan from the stove when the yolks get thicker.
- # Sprinkle some salt and crushed red pepper all over.
- # Serve hot.

Note: The salt which you sprinkled on the melted butter prevents the eggs stick to the pan and dissolve.