



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

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## Casseroled Lamb Of Pirates

Korsan Güveci



2 thick carrots  
17.6 ounces lamb cubes  
2 onions  
1 tomato  
2 long green peppers  
1/3 cup vegetable oil  
Salt, Black Pepper, Crushed red pepper  
1 yolk

- # Pell the carrots and slice them into the pieces, both has 0.5 inch thickness.
- # Whisk the yolk, roll the carrot slices in the yolk.
- # Make the olive oil red-hot in a pot, and fry the carrot slices in it. Place the carrots on a paper towel.
- # Fry the half circle style sliced onions in the same oil. Add finely sliced long green peppers and lamb cubes, cook until the lambs soften.
- # Add salt, black pepper, crushed red pepper and then add grated tomato and carrot fries.
- # Boil for 5 more minutes, and remove from the stove.

**Note:** Because of the carrots in the meal seem as golden, this meal is called as casseroled lamb of pirates.