



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

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## Meat and Shallots Stew Seasoned Garlic Vinegar and Cumin

Papaz Yahnisi



17.6 ounces boneless lamb cubes  
17.6 ounces pearl onions, peeled  
2 cup water  
7 tbsp vegetable oil  
2 tsp salt  
1/2 tsp allspice  
3 tbsp vinegar  
1 tsp oregano

- # Pour the oil into the pot, and add lamb cubes.
- # Cook it until the water evaporates.
- # Add peeled full onions on it.
- # Add all ingredients except oregano when the onion gets cooked.
- # Add 2 cup water and boil for 15 more minutes.
- # Add oregano and remove from the stove.
- # Serve hot.

Note: Adding vinegar into lamb or beef meals increases its taste.