



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

Roast Lamb with Lettuce

Süt Kuzu Kapama



2.20 pounds lamb
15-20 green onions
7-8 lettuce leaves
1 bunch dill
1 tsp salt
1/2 tsp black pepper
2 cups water

- # Wash the green onions and lettuce leaves, drain the extra water.
- # Put the lamb into a deep pot, roast for 10 minutes without any addition
- # Add the green onion pieces on it, each has 2 inches width.
- # Roast the lamb with onions for 10 more minutes.
- # Add the lettuce which is cut into a few pieces and 2 cups boiling water.
- # Cook over low heat for about 1 hour, add salt and black pepper just before removing the pot from the stove. Sprinkle finely sliced dill all over while serving.

Note: You can add some vegetables into this meal also.