



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

Lamb With Mushrooms

Mantarlı Kuzu



3.3 pounds boned lamb
2.2 pounds mushroom
4 long green peppers
2 onions
8 tbsp vegetable oil
1/2 tsp black pepper
1 tsp oregano
1 + 1/2 tsp salt

- # Cut the boned lamb into 8-10 pieces, put in a pot, pour water until it reaches a little higher than the half of the lamb pieces, boil, remove from the stove just before it gets cooked.
- # Cut the mushrooms into a few pieces if they are big, boil with half lemon and some water for 10 minutes. After draining the mushrooms, lay on a medium sized pan.
- # At first place thickly sliced peppers, then circle type sliced onions and finally the lambs on it, and sprinkle salt and black pepper.
- # Add about 7-8 tbsp lamb's boiling water.
- # Cook in the 374 F oven until it turns red.
- # Take it out of the oven, sprinkle oregano on it, let it stand for 5 minutes more in the oven. Spread red-hot oil on it. Serve hot.

Note: To prevent the mushrooms darken, you should boil with lemon juice.