



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

Chickpeas with Soujouk

Sucuklu Nohut



2 cups chickpeas
1/2 circle of soujouk
1 onion
1/3 cup vegetable oil
1 tbsp tomato paste
1/2 tbsp pepper paste
1 tsp salt

- # Put the chickpeas into the pressure cooker. Add water until it covers the chickpeas. Close the cooker. Cook over the high heat. When the pin of the cooker comes out, turn the heat to low. Cook it for half an hour.
- # Instead of cooking in pressure cooker, you may rest the chickpeas in water overnight and cook normally the day after.
- # Add vegetable oil into the pot. When onion turns to hot, add diced onion and cook it until turns into pink. Add pepper, tomato paste and salt. Cool the mixture for about 2-3 minutes.
- # After removing the extra water over the chickpeas, add them into the mixture and mix. Roast the soujouk slices without adding extra oil or butter.
- # Add the soujouk slices into the mixture. Add some water to the mixture until it covers the mixture. Cook the mixture for 15 minutes more, after it reaches the boiling temperature. Serve it hot.

Note: By this way, you may cook also kidney beans, horse bean and cowpea.