



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

Adana Kebab

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1.10 fat ground meat
1 medium onion
1 slice of stale bread's crumb
1 tbsp paste
1 tsp black pepper
1 tsp crushed red pepper
2 tsp salt
6 kebab pides

For Garniture:
3 pickled gherkins
6 long green peppers
1 onion
2 tomatoes

- # Slice the onion so finely, or blend. (Don't grate, grating makes kebab so juicy.)
- # Put the sliced onion into the kneading bowl, add the crumb. Knead the crumbs and onion well.
- # Add the ground meat, tomato paste, crushed red pepper, black pepper and salt onto the mixture. Knead all the ingredients for 8 minutes.
- # Refrigerate this mixture for 1 hour.
- # Divide the mixture into 6 pieces, cover each piece around the skewer, and fix the stuffing around skewers by the help of your wet hands.
- # After fixing all the stuffing around the skewers barbecue them.
- # Serve a kebab with a pide as a portion. Garnish with finely sliced onion, roasted long green pepper and tomatoes, and finely sliced gherkins.

Note: It is advised to use flat skewers for fixing the stuffing. Otherwise the stuffing lies over from the skewers.