



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.