



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

Arabian Kebab

Arap Kebabi



17.6 ounces lamb cubes
2.20 pounds tomato
1 onion
2 long green peppers
7 tbsp vegetable oil
1 + 1/2 tsp salt
1/2 tsp black pepper
1/2 tsp crushed red pepper

- # Grate the tomatoes, put into a pot and add 1/2 tsp salt on it, cook over low heat until its colour changes some.
- # In the meantime cook the lamb cubes in 7 tbsp vegetable oil in a separate pot until all the water evaporates.
- # Add chopped onion and finely sliced long green peppers on it.
- # When the all ingredients get cooked, add salt, black pepper, crushed red pepper.
- # Add the mixture with grated tomato on the cooking lamb cubes with spices for a while. Cook over medium heat for 5 more minutes and remove from the stove.

Note: This is the traditional meal of Aleppo.