



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

Arabian Kebab

Arap Kebabı



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.