



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

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## 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.