



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

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## Potato Borek with Sausage

Sosisli Patates Böreği



4 medium size potatoes  
3 eggs  
1/2 cup vegetable oil  
1 cup yogurt  
1 cup flour  
1 pack baking powder  
1 tsp salt  
For Stuffing:  
2 sausages  
1 cup grated kasar cheese

- # Firstly, peel the potatoes and dice them.
- # Whisk the mixture of egg, yogurt and vegetable oil in a mixing bowl.
- # Add flour, salt and baking powder on it and mix until the mixture turns into homogenous.
- # Then add potato cubes onto the mixture and mix.
- # Grease a square shape baking tray. Pour half of the potato mixture into the tray.
- # Sprinkle small sausage and kasar cheese pieces all over. Pour the remaining half of potato mixture all over and flatten the surface.
- # Place the tray into the oven which is preheated to 355 F. Bake the mixture until it turns into red.
- # Cut it into squares 10 minutes later than removing it from the oven and serve.

**Note:** To colorize this recipe, very small red pepper pieces also may be added.