



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

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## Sarımazi

Sarımazi Tavası



1.10 pounds ground meat  
1 onion  
3 potatoes  
3 tomatoes  
4 long green peppers  
2 tsp salt  
1/2 tsp black pepper  
7 tbsp vegetable oil

- # Knead the ground meat with grated onion, 1 tsp salt and black pepper for about 10 minutes.
- # While resting the mixture, peel the potatoes, and cut into 1/2 inch sized circles, slice the tomatoes also as potatoes.
- # Grease the oven tray with 7 tbsp oil. Place the potato slices on the floor as 1 flat, then place the tomato slices on the potatoes.
- # Place the mixture of ground meat on the tomato slices and flat. Sprinkle 1 tsp salt all over.
- # Place the remaining tomato pieces and pepper slices on the top.
- # Cook the meal in the oven which is preheated to 392 F, for about 40-45 minutes.
- # Serve hot.

**Note:** Sarımazi is a popular meal of Antakya region.