



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

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## Stuffed Potatoes

Patates Dolması



1.10 pounds potato, small ones  
3.5 ounces ground meat  
1 onion, big size  
1/3 cup rice  
8-10 parsley stems and dill  
1 tbsp flour  
Juice of a lemon  
1 egg  
4 tbsp vegetable oil  
1 tsp salt  
1/2 tsp crushed red pepper  
3 cups water

- # Pell the potatoes, cave them and place in a bowl which is full of water for preventing the potatoes blacken.
- # Put the finely diced onion, parsley, salt, ground meat, rice in a separate bowl and mix, you got the stuffing by this way.
- # Fill this stuffing into the potatoes.
- # Place the prepared potatoes into the pot, add 3 cup hot water on it, and cover the lid on, cook over medium heat for about 20-25 minutes.
- # Whisk the mixture of flour, egg, lemon juice with finely sliced dill, and pour all over the cooking potatoes.
- # Make the oil red hot with pepper and pour all over the potatoes.
- # Serve hot.

**Note:** You can cook this meal without adding the mixture of lemon juice, flour and egg.