



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

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## Iskender Kebab

Iskender



17.6 ounces round meat  
1 small onion  
1 long green pepper  
2 tsp salt  
2 tbsp vegetable oil  
2 tbsp tomato paste  
1 cup water  
4 tbsp yogurt  
8 tbsp cracked wheat pilaf  
4 pita of kebab

# At first freeze (scrappy, not totally) whole meat. Shred it tinny as jerky. Mix with onion and pepper which are so finely sliced, and let it stand for half an hour.  
# Pour the oil in the skillet and make it red-hot, and add the prepared meat. # When the gravy evaporates, add 2 tbsp salt in it and wait until it fries (be careful no to over-fry).  
# Cut the pita as small diagonals and lay on the plate.  
# Put the fried meat on it, put 1 tbsp yogurt to one edge of plate, and 2 tbsp pilaf near it.  
# Pour the mixture of tomato paste and 1 tsp salt, which are watered with 1 cup of water and cooked, all over.  
# And finally pour all over the 2 tbsp melted butter which is made red-hot.

**Note:** Doner or doner kebab: Cook the meat just such as ISKENDER KEBAB but don't add anything else to meat.