



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

Winter Squash Dessert

Kabak Tatlısı



2.20 lbs. winter squash, net weight after cleaning
4 cup granulated sugar
1/2 cup pounded walnut.

- # Place the winter squash into the pot.
- # Drizzle 4 cup granulated sugar on it.
- # Cover the lid and let it stand for a night.
- # The day after, cook over medium heat until it gets the softness which you want.
- # Cool down while it is in the pot still. Place on the plate.
- # Sprinkle pounded walnuts on the dessert and serve.

Note: You must not add water.