



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

Green Tomato Pickle

Yeşil Domates Turşusu



2.20 lb. green tomato
10 small green hot peppers
4 cloves
1 garlic bulb, big size
1 cup vinegar
1 tbsp lemon salt
2 tbsp rock salt
Water

- # Place the needled a few times and washed tomatoes into jar.
- # Place peppers and pounded garlic between them.
- # After filling the jar tightly add the vinegar in it, and fill the space with water.
- # Pour the mixture of vinegar and water in the jar to deep bowl, and add lemon salt and rock salt, stir.
- # Sprinkle the cloves on the tomatoes and fill back the liquid in the jar.
- # Cover the lid and store in a dry place for 10-15 days. Serve.

Note: You can put some dry chickpea on the flour of jar.