



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

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## Triangle Canapés

Üçgen Kanepe



3 tbsp strained yogurt  
1 tsp crushed red pepper  
1 + 1/2 tsp dried mint  
1 tsp olive oil  
1/2 tsp salt  
2 garlic cloves  
6 slices of sandwich loaf

For Garnish;  
Fresh mint leaves

- # Peel the garlic loves, and mash them with the salt.
- # Put the strained yogurt into the bowl, add olive oil and get a smooth mixture by mixing it by the help of a fork.
- # Add mashed garlic, mint and crushed red pepper in it and mix well.
- # Cut off the edges of the loaf slices. Get triangle shaped slices by cutting the loaf slices from one corner to opposite side.
- # Spread the canapé mixture all over the slices.
- # Place the canapés onto the service plate and garnish by placing the fresh mint leaves between them, and serve.

Note: This canapé mixture can store in jar in the refrigerator. You can spread it all over when you want to serve.