



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

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## Lal

Lal



3 slices of sandwich loaf  
1 medium potato  
12 slices of sujouk  
2 medium tomatoes  
1 sweet long pepper  
Salt

For Frying;  
Vegetable oil

- # Peel the potato, and slice them into circles, each has 1/4 inch thickness. Fry them in pink colour.
- # Cut off the edges of the loaf slices and cut each slice into 4 smaller pieces.
- # Place the fried potato slice, circle shaped sliced tomato, sujouk slice on it and finally place small square shaped pepper on the top. Sprinkle salt all over.
- # Dig a pick into the middle of the ingredients and into the bread slice also to get them together.
- # Place them onto the service plate and then serve.

**Note:** You can put some mayonnaise on the sujouk slice instead of pepper slice.