



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

French Fries with Dip Sauce

Kızarmış Patates Dip Sosu



2 green peppers
2 ripe tomatoes
1 small onion
1 garlic clove
1 tsp thyme
4 tbsp vegetable oil
1/2 tsp salt
1/2 tsp black pepper
1 tsp pepper paste

- # Slice the onion finely, roast with vegetable oil until it softens totally, add finely sliced green peppers on it.
- # When the peppers start to turn to yellow, add pepper paste and mix.
- # Add grated tomatoes and pounded garlic on it.
- # When the tomatoes makes some bubbles add salt, thyme and black pepper in it.
- # Cook all the ingredients over medium heat by stirring time to time.
- # After removing the sauce from the stove, place it on a colander and make it pass to the other side of the colander by mashing.
- # Fill into the sauce sauceboat when it cools down.
- # Dip the french fries in it and eat.

Note: Dip sauce is a good opportunity for macaronis also.