



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

Fizzless Cola (Caramel Sherbet)

Gazsız Kola (Karamel Şerbeti)



1 cup granulated sugar
1 cup water

- # Roast half of the granulated sugar into a deep bowl by stirring it constantly by a wooden spoon.
- # Meanwhile, boil 1 cup water into a separate pot.
- # When the sugar melts and turns to caramel (just before the boiling point), remove it from the stove. Pour 1 cup of boiling water on it. (Water splutters while pouring it over, so you must be careful.)
- # After mixing the caramel with water, and when it cools down a little, add the remaining sugar on in it and stir for a while more.
- # Fill the mixture into a bottle, and refrigerate it.
- # Fill half of the glass with mixture, and fill the remaining half of the glass with cold water. You can serve it with lemon slice and ice.

Note: You should remove the caramel from the stove, just before it starts to boil. If it boils and its colour turns to dark, its taste turns to bitter.