



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

Shah Soup

Şah Çorbası



2 tbsp flour
1 cup couscous
1 cup vegetable oil
8 cups water
2 chicken bouillon cubes
2 tsp salt

- # Roast the flour with oil, until the smell of flour goes away.
- # Add the couscous, sauté all them together for a while again.
- # Add the water, chicken bouillon cubes and salt.
- # Cook until the couscous softens.
- # Serve hot.

Note: You can cook this soup with orzo instead of couscous also.