



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

Pepper Soup

Biber Çorbası



4 red bell peppers
2 banana peppers
1 bid onion
3 garlic cloves
4 tbsp sunflower oil
1 tbsp starch
1 bouillon
1 tbsp pepper paste
5 cups water
2 tsp salt

- # Wash the peppers and slit each of them into 2 pieces, remove the seeds, and dice, but don't make the pieces too small.
- # Put vegetable oil into a pot and make it hot over medium heat. Then, add chopped red bell peppers and banana peppers on it. Stir it to time, to prevent the peppers from sticking to each other.
- # When the peppers turns to juicy a little, add the diced onion and finely sliced garlic into the mixture. Cover the lid of the pot and cook the mixture for about 5-6 minutes.
- # Add 3 cups of hot water onto the softened ingredients, boil it for a while, remove it from the stove, blend it to turn into puree.
- # Put the mixture into the pot. Mix the pepper paste and starch with 1/2 cup of water homogenously and add this new mixture into the pot at once also and stir it
- # Add 2 cups of hot water into the soup over medium heat. Add salt and chipped bouillon.
- # Cook the soup for a while by stirring time to time, after it reaches to the boiling temperature.
- # Serve it hot in deep plates or bowls.

Note: Using wheat starch makes the soup thicker.