



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

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## Siveydiz

Şiveydiz



8.8 ounces lamb cubes  
1 cup chickpea  
8 green onions  
8 fresh garlics  
6 cups broth  
2 tsp salt

For the Liaison:  
1 + 1/2 cups condensed yogurt  
1 + 1/2 tbsp flour  
1 egg

For Upper Side:  
1/3 cup sunflower oil  
1 tbsp dried mint

- # Boil the mixture of lamb cubes and chickpea, until it reaches to the right consistency.
- # Boil the sliced green sides, each piece has 1 inch length, of the fresh garlics in 5 cups of water for 10 minutes. Add green onion pieces, each has 1 inch length also, boil it for about 10-15 more minutes.
- # Put yogurt, egg and flour into a separate pot, add the boiled broth in it little by little, and cook this mixture for a while.
- # Add chickpea and meat onto the boiled mixture of fresh garlic and onion, add the prepared liaison also, sprinkle salt and cook the mixture over medium heat for about 10 more minutes..
- # Fry the mint with vegetable oil in a skillet, and pour it all over the soup in the bowls.

Note: Siveydiz is the regional soup of Gaziantep.