



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

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## Potato Soup with Yogurt

Yoğurtlu Patates Çorbası



1.1 pounds lamb cubes  
4 medium potatoes  
4 cups yogurt  
1 + 1/2 cups chickpea  
6 cups water  
2 tsp salt  
1 tbsp butter

For Upper Side:  
1/2 cup vegetable oil  
1 tbsp dried mint

- # Roast the lamb cubes with butter. When the meat gives its broth and soaks it again, add boiled and strained chickpea and 6 cups of water in it and let it boil.
- # Chop the potatoes and add the pieces into the boiling mixture.
- # When the potato pieces soften, add the whisked mixture of 1 cup water, salt and yogurt into the mixture slowly.
- # Stir the soup constantly, until it reaches to the boiling temperature. Cook it for 5 minutes, after it reaches to the boiling temperature.
- # Fry the dried mint with 1/2 cup of vegetable oil in a skillet, and pour this mixture over the soup and stir it.
- # Serve it hot.

**Note:** Potato Soup with Yogurt is a delicious recipe of Gaziantep region.