



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

Tarhana Soup with Celery

Kerevizli Tarhana Çorbası



1 cup tarhana
1 medium onion
2 garlic cloves
1 medium celery
7 tbsp vegetable oil
8 cups water or broth
1 tbsp tomato paste
1 tsp salt

- # Put the tarhana into a deep bowl, and add 2 cups of hot water on it. (This is for growing the tarhana pieces.)
- # Put vegetable oil into a pot and make it hot over medium heat. Then, add finally diced onion in it. When the onion turns to pink, add finally sliced garlic and tomato paste in it and stir the mixture.
- # Add thickly grated celery into the mixture and sauté it for a while. Then, add water or broth on it.
- # When the celery softens, add the grown tarhana and salt in it. Cook it for a while more, after it reaches to the boiling temperature. Then, remove it from the stove.
- # Fill the hot soup into the bowls, and garnish it with bay leaf and parsley.

Note: For a thicker tarhana soup, you should use 1 + 1/2 cups of water or broth for each 1 tbsp tarhana.