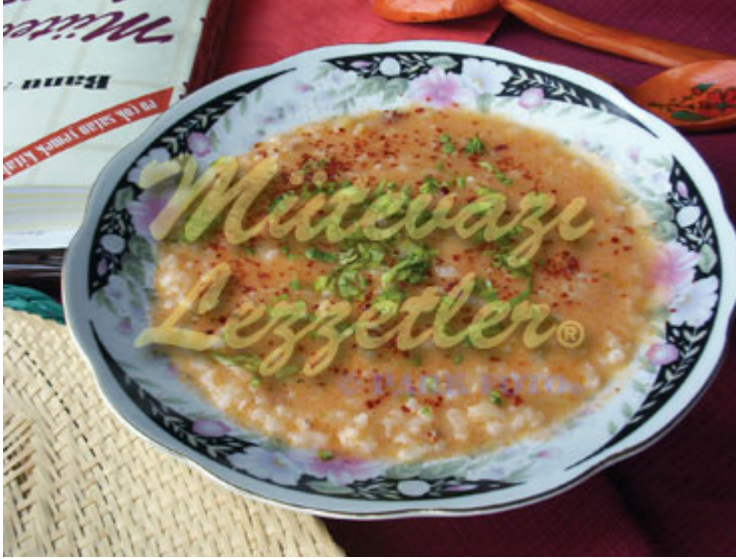




Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Kendim Soup

Kendim Çorbası



1 small onion
2 long green peppers
2 tomatoes
1 tbsp tomato paste
1/3 cup noodles vermicelli
7 tbsp vegetable oil
1 egg
1 + 1/2 tbsp flour
Juice of half lemon
1 + 1/2 tsp salt
6 cups water
1-2 stems of parsley

- # Grate the onion, roast with oil for a while.
- # Add so finely sliced pepper on it.
- # When the pepper slices soften, add tomato paste, noodle vermicelli, and grated tomatoes.
- # Mix these ingredients, and add 6 cups water into the mixture.
- # When the noodle gets cooked, make tepid the mixture of flour, lemon juice and egg and add into the soup, boil by stirring.
- # Boil for 5 minutes by stirring.
- # Remove from the stove, put into the soup bowls, sprinkle finely sliced parsley all over and serve.

Note: You can add rice instead of noodle vermicelli into the soup with same measure.