



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

Onion Soup

Soğan Çorbası



4 medium onions
10 tbsp vegetable oil
2 tbsp flour
6 cups gravy or chicken broth
1 + 1/2 tsp salt
1/3 cup grated kashar cheese

- # Dice the onions finely, add it onto the frying oil in the pot and fry them.
- # Add 2 tbsp flour on fried onions, and sauté it over low heat for about 1-2 minutes.
- # Add gravy into the mixture, sprinkle salt, and place the pot over low heat, cook for 1 hour.
- # Fill the hot soup into bowls, and sprinkle 1 pinch grated kashar for each bowl.

Note: Onion soup is an old recipe of France.