



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

Village Viaticum

Köy Azığı



Half package vermicelli
5.3 ounces ground meat
1 medium onion
1 medium tomato
2 long green peppers
1 tbsp butter
3 tbsp vegetable oil
1 tsp salt
3 cups water

- # Put the vegetable oil into the pot. When the oil turns to hot, add finely chopped onion in it and roast it until the onion turns to transparent.
- # Add the ground meat in it. When the water of the meat evaporates, add diced tomato in it. Roast until the shape of the tomato cubes changes.
- # Put the butter into a separate skillet. When it melts, add the vermicelli and roast it until the vermicelli turns to yellow.
- # Add the mixture of ground meat, finely sliced long green peppers, salt and 3 cups of boiling water onto the vermicelli.
- # Cook the village viaticum over low heat for about 10 minutes by stirring time to time. Serve it without resting.

Note: Village Viaticum is a regional recipe from Canakkale region.