



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

Eggplant Salad

Patlıcan Salatası



4 eggplants
2 onions, medium size
2 long green peppers
1 cucumber
Juice of a lemon
7 tbsp olive oil
1 tsp salt

- # Cook the eggplants in oven over high heat until they soften, without adding anything else.
- # Peel them when they are still hot.
- # Chop into small pieces and arrange them on a service plate.
- # Pour lemon juice all over.
- # Add cucumber, pepper and onion to the eggplants, and mix.
- # Pour olive oil over the salad.

Note: Because of kneading onion with salt, there is no need to add salt to the salad.