



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

Banana Peppers Salad

Biber Salatası



1.10 pounds banana peppers
3 garlic cloves
7 tbsp vinegar of grapes
2 tbsp olive oil
1/2 tsp salt

- # Barbecue the peppers.
- # Place on the service plate.
- # Pour vinegar and olive oil all over.
- # Sprinkle pounded garlic and salt all over.
- # Cover the service plate with another plate and refrigerate for 6-7 hours.
- # Serve.

Note: You can eat this salad a few days later also. The taste of the salad increases during the refrigerating.