



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

Red Beet Salad

Pancar Salatası



1.10 pounds red beet
3 garlic cloves
2 tbsp olive oil
Juice of a lemon
1 tsp salt

- # Boil the red beets with some water, peel them.
- # Slice however you want and place on the service plate.
- # Pound the garlic cloves with some salt, and add olive oil, lemon juice and salt and mix.
- # Pour this mixture all over the mixture on the service plate.
- # Refrigerate for a few hours. Serve.

Note: You can use 7 tbsp vinegar of grapes instead of lemon juice.