

Turkish & Mediterranean Breakfast

- Feta Cheese
 - Cut cheese into cubes. Pour olive oil lightly over cheese.
- Green and Black Olives
 - Season olive oil with thyme and ground red pepper, pour it over olives.
- Tomatoes, cucumbers and green bell peppers
 - Chop tomatoes, cucumbers and peppers. Either place them on a plate side by side, or mix them in a bowl with olive oil, lemon and salt to make a salad. You can throw in a few olives to decorate.
- Eggs
 - Either scrambled or boiled eggs. You can sprinkle a little black pepper over eggs.
- Honey
 - Serve with clotted cream (kaymak) if available. Or butter.
- Fresh Bread (White)
 - If fresh bread is not available, bread needs to be toasted.
- Olive Oil
 - Can be served in a small bowl to dip bread in.
- Turkish Sausage
 - Slice the sausage (into round pieces). Fry them in very little vegetable oil. They easily get cold, so do this last.

Deep Fried Cheese Rolls (Cigarette Borek)

These long, thin boreks, called cigarette boreks, are made frequently in Turkish households or served at the restaurants as hot appetizers.

Cut 8 triangles out of one round Turkish phyllo dough (yufka). Stores have started selling already cut versions of triangle shaped yufkas and you can find these packages at International Foods Store across from the Italian Restaurant Orzo. If you will try to cut a full yufka into triangles and it has been frozen and thawed, beware that it might break on you, and you might not be able to get your full 8 triangles.

To make the borek, spread about 1.5 tablespoon of feta cheese/parsley filling (per triangle) along the long edge in a thin, long line, leaving 1/2 inch or so border on the bottom and on the edges. Then bring the right and left sides over the filling, then fold the bottom part over the filling, tuck it tightly and roll it up towards the pointy end. Heat some canola (sunflower) or vegetable oil in a pan (oil should be about 1.5 inches deep), fry them (in batches if necessary) until they are golden brown. Transfer them onto a platter

that is lined with a paper towel. The yufka turns crispy and meant to be eaten as soon as it rests a bit on a paper towel to soak up the excess oil.

Source for cheese rolls recipe: <http://www.ilkeskitchen.com/2012/11/cigarette-borek/>