
TURKISH CUISINE

CACIK

10 cucumbers
8-9 cups of plain Greek yogurt
3-4 cups of water
Salt
2-3 tablespoons of olive oil
4 teaspoons of mint

Dice cucumbers very thinly.

Mix the Greek yogurt and cucumbers with water and mint until it has a relatively liquid form.

Drizzle olive oil on top and enjoy!

BEZELYE (PEA STEW)

12 big potatoes
6 big carrot
6 kg peas
12 small onions
6 tablespoon tomato paste
15 teaspoon salt
12 desert spoons of red pepper (optional)
15 glasses of hot water
Olive oil ~22 table spoons

Cut onions and fry/roast with olive oil

Cut carrots and potatoes into small cubes

Once onions are fried, add the tomato paste and stir for a couple minutes

Add potatoes, carrots and peas

Add salt and red pepper (optional) and stir for a couple more minutes

Add hot water and cook for 40 minutes under low heat.

PILAV (RICE PILAF)

10 tablespoons of butter
5 tablespoons of olive oil
10 table spoons of 'angel hair' rice/pasta
5 glasses of Jasmine rice
7.5 glasses of chicken broth
Salt

Grill the angel hair pasta with butter.

Rinse the Jasmine rice with cold water and wait for 30 mins.

Mix chicken broth and water with the rice, and let it boil until all the water has evaporated.

Wait for the rice to cool down before serving and enjoy.

UN HELVASI (FLOUR HELVA)

300 gr butter
2.5 cups of granulated Sugar
2.5 cups of flour
2.5 cups of milk
2.5 cups of water
A package of granulated vanilla

Mix milk and sugar in a deep pan. Remove this pan from heat when the milk starts to boil.

Melt the butter in a separate pan and add all of the flour when the butter is fully melted. Mix until the flour turns brownish.

When the flour turns to a brownish tint, add the milk and sugar mixture and keep mixing.

Mix until the ingredients are not sticking to the pan.

Cool down for a while before enjoying it!