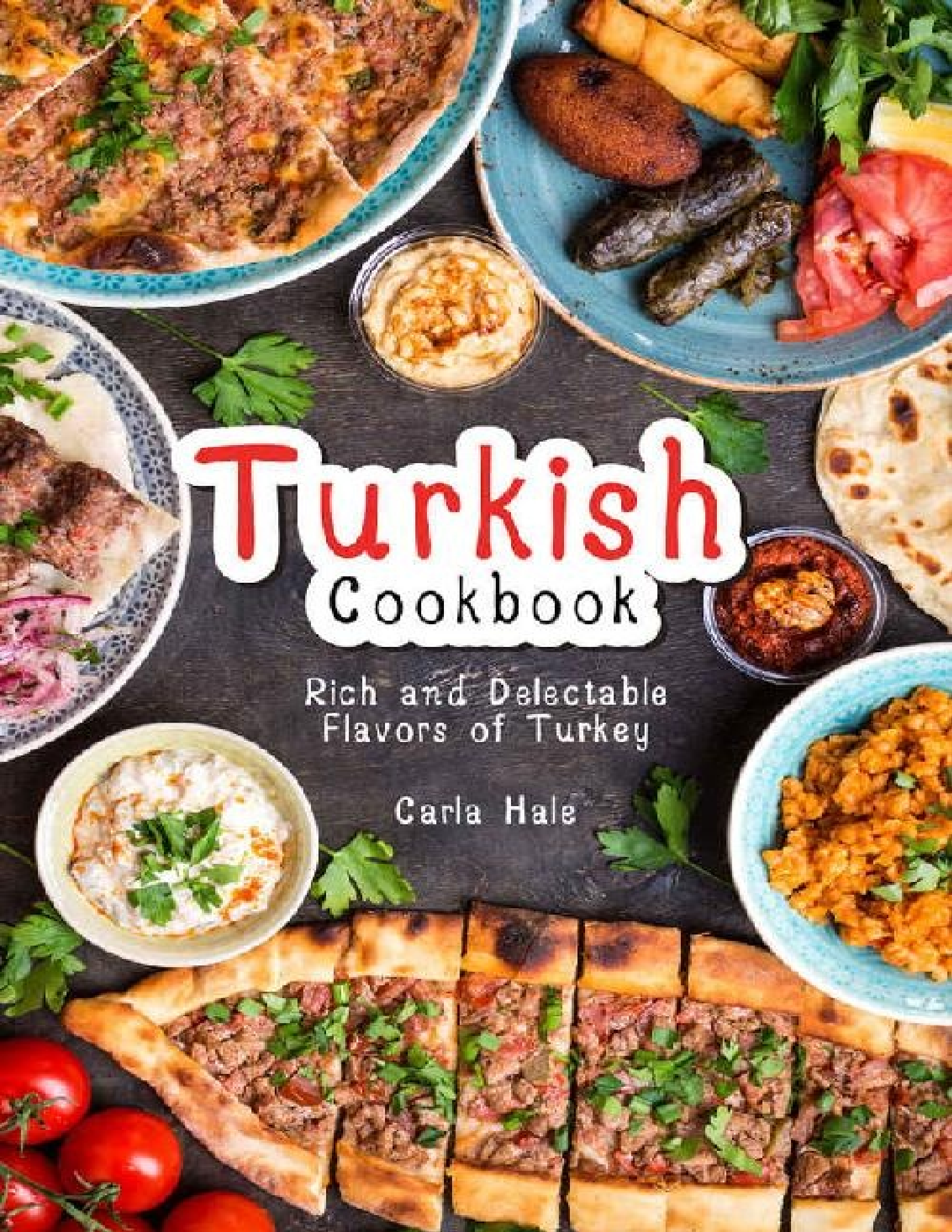




Turkish Cookbook

Rich and Delectable
Flavors of Turkey

Carla Hale

Turkish Cookbook

Rich and Delectable Flavors of Turkey

BY

Carla Hale



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- Kindle Edition –

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Introduction



The country of Turkey is renowned around the world for its rich culture, and above all its rich cuisine. Just like its beautiful cities, its cuisine is steep in rich history that you can practically taste with every bite. Its cuisines are made up of a variety of different Turkish street foods, soups, stews and nibbled treats that are prepared alongside famous drinks and baked goods. This is as natural of a food you can enjoy and that is exactly what you are going to learn how to make inside of this book.

Throughout the pages of this Turkish cookbook, you are going to discover how to make this memorizing cuisine for yourself. By the end of this book, not only do I hope you are able to prepare authentic Turkish food from scratch with the help of the 25 different Turkish recipes inside of this book, but also learn a thing or two about Turkish culture in the process.

So, let's stop wasting time and get cooking!

Turkish Flat Brad



This is a simple and delicious Turkish recipe you can make regardless of your experience with cooking Turkish food.

Makes: 4 servings

Total Prep Time: 4 hours

Ingredients:

- 1, .25 ounce pack of active yeast
- 1 Tbsp. of white sugar
- 1 Tbsp. of salt
- 1 ½ cups of warm water
- ½ cup of Greek yogurt
- 4 cups of white flour

Directions:

1. In a bowl, add in the yeast, salt and white sugar. Add in the warm water and stir well to mix. Set aside to rest for 5 minutes.
2. Add in the yogurt and white flour. Stir well until a sticky dough begins to form.
3. Place the dough onto a flat surface. Shape into a ball and cover. Set aside to rest for 3 hours.

4. Divide the dough into 4 portions. Flatten each ball until $\frac{1}{4}$ inch in thickness. Cover and set aside to rest for 15 minutes.
5. Place a skillet over medium to high heat. Add a dough round into a skillet. Cook for 1 minute. Flip and cook for an additional minute. Remove and set aside. Repeat with the remaining dough.
6. Serve immediately.

Turkish Chicken Kebabs



If you are looking for a delicious and irresistible meal to serve to your friends and family during your next family barbecue, then this is the perfect dish for you to prepare.

Makes: 4 servings

Total Prep Time: 2 hours and 30 minutes

Ingredients:

- 1 cup of plain yogurt
- 2 Tbsp. of lemon juice
- 2 Tbsp. of extra virgin olive oil
- 2 Tbsp. of ketchup
- 6 cloves of garlic, minced
- 1 Tbsp. of crushed red pepper flakes
- 1 Tbsp. of salt
- 1 ½ tsp. of ground cumin
- 1 tsp. of black pepper
- 1 tsp. of smoked paprika
- 1/8 tsp. of powdered cinnamon
- 2 ½ pounds of chicken thighs, boneless, skinless and cut into halves

Directions:

1. In a bowl, add in the plain yogurt, fresh lemon juice, extra virgin olive oil, ketchup, minced garlic, crushed red pepper flakes, dash of

salt, ground cumin, dash of black pepper, smoked paprika and powdered cinnamon. Whisk until evenly mixed.

2. Add the chicken thighs into the bowl. Toss to coat.
3. Cover and chill in the fridge for 2 to 8 hours.
4. Preheat an outdoor grill to medium or high heat. Grease the grates of the grill with oil.
5. Thread the chicken onto metallic skewers.
6. Place the skewers onto the grill. Grill for 5 minutes on each side.
7. Remove and rest for 2 minutes before serving.

Turkish Bread and Cream Dessert



As the name implies, this is a delicious dessert dish that is packed full of an authentic and delicious Turkish flavor I know you are going to want to enjoy after a homemade Turkish dinner.

Makes: 6 to 8 servings

Total Prep Time: 45 minutes

Ingredients:

- 1 pack of ekmek kadayif, ready made
- 4 ½ cups of white sugar
- 4 ½ cups of water
- 1 Tbsp. of lemon juice
- ¼ cup of pistachios, ground and for garnish
- 1 cup of Turkish kaymak, for garnish

Directions:

1. Place the ready made ekmek kadayif with the brown side facing down into a shallow pan. Pour boiling water over the top to cover and set aside to rest for 15 minutes.
2. Place onto a layer of paper towels and press down to squeeze the excess liquid out.
3. Place the white sugar into a skillet set over medium heat. Cook for 5 minutes or until melted and dark brown. Add in the water. Allow to come to a boil. Add in the lemon juice and lower the heat to low.

Cook for 10 minutes. Remove and set aside to thicken in consistency.

4. Drizzle the syrup over the bread. Set aside to soak.
5. Serve with a garnish of Turkish kaymak and ground pistachios.

Turkish Red Lentil Mint Soup



This is the perfect dish to make whenever you are feeling under the weather. Serve this soup with a garnish of croutons for the tastiest results.

Makes: 6 servings

Total Prep Time: 1 hour

Ingredients:

- 2 Tbsp. of extra virgin olive oil
- ½ of an onion, chopped
- 1 clove of garlic, minced
- ¼ cup of tomatoes, chopped
- 5 cups of chicken stock
- ½ cup of red lentil
- ¼ cup of bulgur
- ¼ cup of white rice
- 2 Tbsp. of tomato paste
- 1 tsp. of smoked paprika
- ½ tsp. of cayenne pepper, optional
- 1 Tbsp. of dried mint
- Dash of salt and black pepper

Directions:

1. In a pot set over medium to high heat, add in the oil. Add in the chopped onion and cook for 4 minutes or until soft.
2. Add the minced garlic and continue to cook for an additional minute.
3. Add in the chopped tomatoes. Stir well to mix. Cook for 10 minutes.
4. Add in the chicken stock, red lentils, white rice, bulgur, tomato paste, smoked paprika, cayenne pepper and chopped mint. Stir well to mix. Season with a dash of salt and black pepper.
5. Allow the soup to come to a boil. Lower the heat to low. Cook for 30 minutes or until the lentils are soft.
6. Transfer the soup into a blender. Blend on the highest setting until smooth in consistency. Pour back into the pot. Cook for 2 minutes or until simmering.
7. Remove from heat and serve immediately.

Turkish Mac and Cheese



While this is a dish that is similar to traditional Mac and cheese, this is a dish packed full of an authentic Turkish taste that even the pickiest of eaters will be begging for.

Makes: 6 to 8 servings

Total Prep Time: 1 hour and 10 minutes

Ingredients:

- 1 pack of penne pasta
- 2 Tbsp. of vegetable oil
- 2 Tbsp. of butter, soft
- 4 Tbsp. of white flour
- 5 cups of whole milk
- 2 cups of cheddar cheese, grated
- ½ tsp. of salt
- Dash of white pepper, for taste
- 2 cups of cheddar cheese, grated and for topping

Directions:

1. Prepare the pasta by following the directions on the package. Drain. Add back into the pot.
2. In the pot, add in the vegetable oil, two cups of grated cheddar cheese, dash of salt and dash of black pepper. Stir well to mix.

3. Grease a baking dish with butter. Pour the pasta into the baking dish.
4. In a saucepan set over medium heat, add in the butter. Add the white flour and whisk until smooth in consistency. Lower the heat to low. Add the whole milk and whisk until smooth in consistency. Season with a dash of white pepper and salt.
5. Pour over the pasta and toss to coat.
6. Sprinkle the remaining 2 cups of cheddar cheese over the top.
7. Place into the oven to bake for 5 minutes at 350 degrees or until gold.
8. Remove and rest for 10 minutes before serving.

Homemade Turkish Manti



These delicious Turkish dumplings are practically famous. While it may take time to prepare, these dumplings are well worth the effort.

Makes: 4 servings

Total Prep Time: 1 hour and 30 minutes

Ingredients:

- 2 cups of white flour
- ½ tsp. of salt
- 2 eggs, beaten
- ½ tsp. of water
- 2 onions, peeled and shredded
- ½ pound of lean ground beef
- Dash of salt and black pepper
- 3 Tbsp. of vegetable oil
- 1 Tbsp. of red pepper flakes
- 1 Tbsp. of garlic, minced
- 1, 8 ounce container of yogurt

Directions:

1. In a bowl, add in the white flour and salt. Stir well to mix.
2. Add in the eggs and water. Stir well until a soft dough begins to form.

Cover and set aside to rest for 30 minutes.

3. In a colander, add in the shredded onions. Drain the excess juice. Transfer into a bowl.
4. In the bowl, add in the shredded onion and ground beef. Season with a dash of salt and black pepper. Stir well until evenly mixed.
5. Divide the dough into two. Place onto a flat surface. Roll one piece into a large rectangle until $\frac{1}{4}$ inch in thickness. Cut into squares that are 2 inches in size.
6. Add 2 tablespoons of the beef into each square. Fold over and pinch the edges to seal. Repeat. Transfer onto a plate that has been dusted with flour. Repeat with the other half of the dough.
7. In a skillet set over low heat, add in the vegetable oil. Add in the red pepper flakes. Cook for 1 minute. Remove and set aside.
8. In a bowl, add in the minced garlic and yogurt. Stir well to mix. Set aside.
9. In a pot set over medium to high heat, fill with water. Season with a dash of salt. Allow to come to a boil. Add in the manti and cook for 20 to 25 minutes or until the dough is soft. Remove and drain.
10. Serve with the yogurt sauce and pepper oil over the top.

Turkish Cream of Tomato Soup



This is the perfect Turkish dish to make whenever you next make homemade grilled cheese. It is so delicious, I know you will want to make it over and over again.

Makes: 4 servings

Total Prep Time: 20 minutes

Ingredients:

- 4 cups of tomato juice
- 3 Tbsp. of butter, soft
- 2 Tbsp. of white flour
- 2 tsp. of salt
- ¼ tsp. of black pepper
- 1 cup of whole milk
- ½ cup of mozzarella cheese, grated and for garnish

Directions:

1. In a saucepan set over medium heat, add the butter. Add the white flour and whisk until smooth in consistency.
2. Add the tomato juice and whisk until mixed. Allow to come to a slow boil. Season with a dash of salt and black pepper. Whisk to mix.
3. Lower the heat to low and cover. Cook for 10 minutes. Remove and add in the whole milk. Stir well to mix. Season again with a dash of salt and black pepper.

4. Pour into serving bowl. Serve with a garnish of grated mozzarella cheese.

Turkish Fish Stew



This is a delicious and wholesome fish stew you can make whenever you are craving seafood or whenever you need something warm to enjoy on a cold day.

Makes: 4 servings

Total Prep Time: 45 minutes

Ingredients:

- 3 cups of water
- 1 ½ cups of dry couscous
- 2 Tbsp. of extra virgin olive oil
- 1 white onion, chopped
- 1 green bell pepper, chopped
- 2 cloves of garlic, minced
- 1 cup of artichoke hearts, marinated and liquid reserved
- 2 tsp. of capers, liquid reserved
- 12 green olives, thinly sliced
- 1, 14.5 ounce can of tomatoes, stewed and chopped
- 2 Tbsp. of white wine, optional
- 1 Tbsp. of lemon juice
- 1 cup of water
- 2 tsp. of powdered sumac
- 1 ½ tsp. of red pepper flakes

- 1 tsp. of dried basil
- 1 tsp. of ground cumin
- 1 tsp. of ginger, minced
- Dash of black pepper
- 1 pound of tilapia fillets, cut into small chunks

Directions:

1. In a saucepan, add in the water and dried couscous. Stir well to mix and allow to come to a boil. Remove and set aside to rest for 5 minutes.
2. In a skillet set over medium to high heat, add in the olive oil. Add in the chopped onion and green bell pepper. Stir well to mix and cook for 5 minutes or until soft. Add in the minced garlic. Cook for an additional 2 minutes.
3. Add in the artichoke hearts with liquid, capers with liquid and sliced green olives. Stir well to mix.
4. Add in the chopped can of tomatoes, white wine, fresh lemon juice and 1 cup of water. Stir well until evenly incorporated.
5. Add in the powdered sumac, red pepper flakes, dried basil, ground cumin, minced ginger and dash of black pepper. Stir well to mix.
6. Allow to come to a boil. Add in the tilapia fish chunks.
7. Lower the heat to low. Cook for 10 minutes or until cooked through.
8. Remove and serve over the couscous.

Turkish Eggplant and Beef Casserole



This a great tasting casserole dish to serve during your next family gathering. It is so tasty; your guests will be begging for seconds.

Makes: 8 servings

Total Prep Time: 2 hours

Ingredients:

- 5 eggplants, peeled and thinly sliced
- 2 cups of vegetable oil, for frying
- 1 onion, chopped
- 1 Tbsp. of extra virgin olive oil
- 1 Hungarian pepper, chopped
- 1 pound of ground beef
- 1 tomato, chopped
- 1 Tbsp. of tomato paste
- 1 tsp. of salt
- ½ tsp. of black pepper
- ½ tsp. of allspice
- 3 tomatoes, chopped
- 1 Tbsp. of tomato paste
- Dash of salt and black pepper

- ½ tsp. of white sugar
- ½ tsp. of dried oregano
- 3 Tbsp. of butter, soft
- 3 Tbsp. of white flour
- 3 cups of whole milk
- 1 cup of Turkish kasar, grated
- Sweet red pepper, cut into strips

Directions:

1. Place the eggplant slices into a bowl. Cover with water and season with a dash of salt. Soak for 30 minutes.
2. In a skillet set over medium to high heat, add in 1 tablespoon of olive oil. Add the onion and cook for 5 minutes. Add in the sliced Hungarian pepper. Continue to cook for another 5 minutes.
3. Add in the ground beef. Cook for 8 to 10 minutes or until cooked through. Add the tomato paste, tomato, black pepper, white sugar, dried oregano and dash of salt. Stir well to mix. Continue to cook for 10 minutes.
4. Dry the eggplant slices with a few paper towels.
5. In a baking dish, add a layer of the eggplant slices. Cover with the sauce.
6. In a saucepan set over medium to high heat, add the butter. Add the flour and whisk until smooth in consistency. Add the whole milk. Season with a dash of salt and black pepper. Continue to cook for 5 minutes or until thick in consistency. Pour over the meat in the baking dish.
7. Repeat the layers until the ingredients have been used. Sprinkle the grated Turkish kasar over the top.
8. Place into the oven to bake for 5 to 10 minutes at 360 degrees.
9. Remove and rest for 10 minutes before serving.

Turkish Rissoles



This is a highly popular dish often served in many Turkish households. One bite and your family will be hooked. Serve this delicious dish for practically any occasion.

Makes: 6 servings

Total Prep Time: 1 hour and 40 minutes

Ingredients:

- 1 pound of ground lamb
- 1 pound of ground beef
- 1 tsp. of salt
- 1 tsp. of black pepper
- 1 Tbsp. of powdered cumin
- 2 tsp. of sweet paprika
- 3 Tbsp. of tomato paste
- 2 onions, peeled
- 4 cloves of garlic, peeled and chopped into small pieces
- 1 Tbsp. of extra virgin olive oil
- ¼ bunch of parsley, chopped
- 3 Tbsp. of white flour
- 2 eggs

Directions:

1. In a bowl, add in the ground lamb, ground beef, ground cumin, sweet paprika and tomato paste. Season with a dash of salt and black pepper. Do not mix. Set aside.
2. In a blender, add in the onions and cloves of garlic. Blend on the highest setting. As the blender is running, add in the olive oil and parsley. Blend again until pasty in consistency.
3. Pour into the bowl with the meat. Knead until evenly mixed. Sprinkle the white flour over the top and continue to mix.
4. In a bowl, add in the eggs. Whisk until lightly beaten. Transfer into the bowl with the meat. Knead well to mix.
5. Set aside to rest for 5 minutes.
6. Shape the meat into balls. Transfer onto a plate. Cover and set aside in the fridge to chill for 1 hour.
7. Preheat the oven to broil. Line a large baking dish with a sheet of aluminum foil. Transfer the balls into the baking dish.
8. Place into the oven to broil for 3 to 5 minutes or until golden.
9. Remove and serve.

Turkish Feta Dumplings



These delicious dumplings are perfect to make to serve with your morning or afternoon tea. They are the perfect snack to have during midday.

Makes: 20 servings

Total Prep Time: 1 hour

Ingredients:

- 3 ½ cups of white flour
- 2 tsp. of baker's style baking powder
- ½ cup of canola oil
- ¼ cup of butter, melted
- 1 cup of plain yogurt
- 3 eggs, beaten
- 1 Tbsp. of sour cream
- 1 Tbsp. of white sugar
- 1 ½ tsp. of salt
- 1 cup of feta cheese, crumbled
- 1 cup of parsley, chopped
- 1 Tbsp. of extra virgin olive oil
- 2 tsp. of smoked paprika
- 2 egg yolks

- 2 Tbsp. of sesame seeds, toasted

Directions:

1. Heat up the oven to 375 degrees. Place a sheet of parchment paper onto a baking sheet.
2. In a bowl, add in the white flour and baker's style baking soda. Stir well to mix and set aside.
3. In a bowl, add in the canola oil, melted butter, beaten eggs, sour cream, white sugar and dash of salt. Stir well to mix until smooth in consistency. Add in the flour and stir well until a dough forms.
4. Transfer the dough onto a flat surface. Knead for 5 minutes or until smooth in consistency.
5. In a separate bowl, add in the crumbled feta cheese, chopped parsley, extra virgin olive oil and smoked paprika. Knead well to mix.
6. Divide the dough into 2 ½ tablespoons sized dumplings. Press each ball of dumpling into a flat circle that is 3 inches in size. Add 1 tablespoon of the filling. Fold the dough over and seal the edges. Repeat.
7. Place the dumplings onto the baking sheet. Brush with the egg yolks and sprinkle ¼ teaspoon of the sesame seeds over the top.
8. Place into the oven to bake for 20 to 30 minutes.
9. Remove and serve immediately.

Turkish Stuffed Eggplant



Eggplant is an essential ingredient served in many Turkish dishes and this dish is not different. This is a delicious Turkish dish you can make whenever you are craving something on the healthier side.

Makes: 4 to 6 servings

Total Prep Time: 1 hour and 15 minutes

Ingredients:

- ½ cup of extra virgin olive oil
- 2 eggplants
- Dash of salt
- 2 cups of leeks, minced
- 1 cup of green bell pepper, chopped
- ½ cup of cauliflower, chopped
- 4 cloves of garlic, minced
- 3 ½ cups of roma tomatoes, chopped
- ½ cup of parsley, minced
- 2 Tbsp. of oregano, minced
- 1 ½ Tbsp. of maras pepper
- 1 cup of feta cheese, crumbled

Directions:

1. Preheat the oven to 375 degrees F. Line a baking sheet with a sheet of parchment paper.
2. Slice the eggplants in half. Brush with olive oil and season with a dash of salt. Place onto the baking sheet.
3. Place into the oven to bake for 25 minutes or until soft.
4. In a skillet set over medium to high heat, add 2 tablespoons of olive oil. Add the leeks and cook for 5 minutes or until soft. Add in the chopped bell pepper, chopped cauliflower and minced garlic. Stir well to mix. Cook for 5 to 8 minutes or until soft. Remove.
5. Add the tomatoes, minced garlic and minced oregano into the skillet with the veggies. Stir to incorporate.
6. Pour the vegetables over the eggplants. Drizzle 2 tablespoons of the olive oil over the top.
7. Place back into the oven to bake for 10 minutes.
8. Remove. Serve with a garnish of crumbled feta cheese.

Turkish Gyro Burger



This is a delicious dish that is highly popular in both America and Turkey. It is so delicious, you will want to make it as often as possible.

Makes: 4 servings

Total Prep Time: 1 hour and 10 minutes

Ingredients:

- $\frac{3}{4}$ cup of cucumber, peeled and shredded
- 2 $\frac{1}{4}$ cups of plain yogurt
- 2 $\frac{1}{2}$ tsp. of lemon juice
- 1 Tbsp. of extra virgin olive oil
- 4 cloves of garlic, minced
- 1 Tbsp. of dill, chopped
- 1 tsp. of lemon juice
- 1 tsp. of ground sumac
- 1 pound of ground beef
- 1 sweet onion, minced
- 1 $\frac{1}{4}$ tsp. of red pepper flakes
- $\frac{1}{2}$ Tbsp. of powdered coriander
- $\frac{1}{2}$ tsp. of ground cumin
- 1 Tbsp. of Urfa biber
- 1 Tbsp. of butter, soft

- ½ of a red bell pepper, chopped
- 1 tsp. of salt
- 2 Tbsp. of extra virgin olive oil
- 4 hamburger buns

Directions:

1. Strain the yogurt through a mesh cheesecloth to squeeze out the excess moisture. Transfer into a bowl. Add in 1 tablespoon of the olive oil. Stir well until evenly incorporated.
2. Add in the minced garlic, chopped dill and cucumbers. Stir well to mix. Cover and set into the fridge.
3. In a separate bowl, add in the chopped red onion, lemon juice and ground sumac. Stir to mix. Place into the fridge to chill.
4. In a bowl, add in the ground beef, minced onion, pepper flakes, powdered coriander, ground cumin, biber and soft butter. Stir well to mix.
5. In a blender, add in the chopped red bell pepper. Blend on the highest setting until smooth in consistency. Pour out the excess liquid. Transfer into the ground beef. Stir to evenly incorporate.
6. Season with a dash of salt.
7. Form the meat into patties.
8. Preheat an outdoor grill to medium heat. Grease the grates of the grill with oil.
9. Brush the meat patties with olive oil and place directly onto the grill. Grill for 5 to 10 minutes or until cooked to the desired doneness. Transfer onto the burger buns.
10. Top off with the cucumber, tzatziki sauce, red onions and sumac. Serve immediately.

Turkish Smothered Meat Rolls



Need something special to serve to your significant other? Then look no further. This is a delicious dish that your significant other will swear came from a Turkish restaurant!

Makes: 4 servings

Total Prep Time: 35 minutes

Ingredients:

- 1 onion, chopped
- 2 cloves of garlic, minced
- pounds of lean ground beef
- Tbsp. of breadcrumbs
- 1 egg, beaten
- 1 tsp. of Dijon mustard
- 1 tsp. of ground cumin
- Smoked paprika
- Tbsp. of extra virgin olive oil
- pounds of plain yogurt
- 1 Tbsp. of cornstarch

- 1 bunch of mint, chopped
- scallions, thinly sliced
- Dash of salt and black pepper

Directions:

1. In a bowl, add in the beef, beaten egg, dried breadcrumbs, Dijon mustard, ground cumin and season of smoked paprika. Stir well to mix. Season with a dash of salt and black pepper.
2. Form the mixture into 14 to 16 balls.
3. In a skillet set over medium to high heat, add the olive oil. Add in the meat balls and cook for 8 minutes or until cooked through. Remove and set aside.
4. In a bowl, add in the plain yogurt and cornstarch. Add in the mint leaves and stir well to incorporate. Pour into a skillet set over medium to high heat. Season with a dash of salt and black pepper. Cook for 2 minutes.
5. Pour the sauce over the balls. Serve with a garnish of sliced scallions.

Turkish Ashure



This is a traditional Turkish dish that is made as a dessert dish. It is made with rich ingredients and cooked to a tasty perfection.

Makes: 12 servings

Total Prep Time: 1 day, 1 hour and 55 minutes

Ingredients for the pudding:

- ½ cup of garbanzo beans, dried
- ½ cup of white beans, dried
- 2 cups of fine bulgur
- ½ cup of raisins
- 15 cups of water
- 3 cups of white sugar
- ¼ cup of apricots, dried
- ¼ cup of orange peel, chopped
- 5 cloves, whole

Ingredients for garnish:

- 2 Tbsp. of sesame seeds, lightly toasted
- 2 Tbsp. of walnuts, chopped
- 2 Tbsp. of pistachios, chopped
- 2 Tbsp. of currants, dried

- 1 Tbsp. of powdered cinnamon

Directions:

1. In separate bowls, add in the dried garbanzo beans, bulgur, dried white beans and raisins. Add water to each bowl to cover. Allow to soak overnight.
2. In a saucepan, add in the soaked garbanzo and white beans. Cover with fresh water and allow to come to a boil. Lower the heat to low. Cook for 1 ½ hours or until soft.
3. Drain the bulgur and transfer into a saucepan. Add in 15 cups of water and allow to come to a boil. Lower the heat to low and cook for 15 minutes or until soft.
4. In the saucepan with the bulgur, add in the white sugar and allow to come to a boil.
5. Drain the beans and add into the bulgur. Add in the raisins, dried apricots, orange peel and whole cloves. Stir well to mix.
6. Lower the heat to low. Cook for 15 minutes or until thick in consistency.
7. Pour into serving bowls.
8. Serve with a garnish of sesame seeds, chopped walnuts, chopped pistachios, dried currants and powdered cinnamon.

Turkish Celery and Quince



This is a dish that is packed full of celery roots and celeriac, making it one of the most flavorful dishes you will ever taste.

Makes: 6 servings

Total Prep Time: 30 minutes

Ingredients:

- 1, 2 pound celery root, cut into cubes
- 1 quince, cut into cubes
- 1 carrot, chopped
- 1 onion, chopped
- 1 lemon, juice only
- 1 tsp. of white sugar
- Dash of salt
- 2 Tbsp. of white flour
- ¼ cup of extra virgin olive oil
- ¼ cup of celery leaves, chopped

Directions:

1. In a bowl, add in 4 cups of water, lemon juice and white flour. Stir well to mix. Add in the chopped celery and cover.
2. In a pot set over medium to high heat, add in the olive oil. Add in the onions. Cook for 8 to 10 minutes or until soft.
3. Add in the white sugar and carrots. Stir well to mix. Cook for 2 to 3

minutes.

4. Add in the quine, 1 cup of water with the lemon. Stir well to mix. Dash of salt.
5. Cook for 20 to 25 minutes.
6. Remove from heat. Serve with a sprinkling of the chopped celery.

Turkish Bulgur Pilav



This is a typical Turkish dish that is served during Ramadan. It is the perfect dish to make for any special occasion.

Makes: 6 servings

Total Prep Time: 1 hour

Ingredients:

- 3 Tbsp. of extra virgin olive oil
- 1 onion, minced
- 1 tomato, cut into small pieces
- 3 cups of beef broth
- 2 cups of bulgur, rinsed
- Dash of salt and black pepper
- ½ cup of green lentils, cooked
- 1/3 cup of chickpeas, cooked
- 1 bunch of mint, chopped

Directions:

1. In a skillet set over medium heat, add in the olive oil. Add in the onion and cook for 5 minutes or until soft.

2. Add the chopped tomatoes and continue to cook for an additional 1 to 2 minutes.
3. Add the beef broth. Allow to come to a boil.
4. Add the bulgur and season with a dash of salt and black pepper. Lower to low heat. Cook for 5 minutes or until soft.
5. Add the green lentils and cooked chickpeas. Stir well to evenly incorporate. Cook for 5 minutes or until soft.
6. Remove and cool for 30 minutes.
7. Add in the mint and stir well to mix. Serve.

Turkish Guvec



This is a dish you can make whenever you are feeling under the weather. It is incredibly easy to make, you can have it ready on your table in just a matter of minutes.

Makes: 3 servings

Total Prep Time: 45 minutes

Ingredients:

- 1 eggplant, cut into chunks
- 1 zucchini, cut into chunks
- 5 potatoes, cut into cubes
- 2 red onions, thinly sliced
- 2 cloves of garlic, chopped
- 2 Tbsp. of oregano, chopped
- 1, 14.5 ounce can of tomatoes, chopped
- 2 cups of vegetable stock
- 1 tsp. of smoked paprika
- ½ tsp. of ground cumin
- ½ tsp. of sea salt
- Extra virgin olive oil, as needed

Directions:

1. Preheat the oven to 350 degrees.
2. In a skillet set over medium to high heat, add in 1 tablespoon of olive oil. Add in the eggplant pieces. Cook for 1 minute on each side. Remove.
3. In a stone pot, add in the eggplant pieces. Add in a layer of the chopped zucchini, chopped potatoes, sliced red onions, chopped garlic, chopped oregano, chopped tomatoes, vegetable stock, smoked paprika, ground cumin and dash of sea salt. Repeat the layers once more.
4. Place into the oven to bake for 10 minutes. Cover and continue to bake for another 10 minutes at 325 degrees. Lower the heat of the oven to 300 degrees. Continue to bake for another 10 minutes.
5. Remove and serve immediately.

Turkish Semolina Cake



Make this delicious Turkish dish whenever you are craving homemade sponge cake with a delicious Turkish twist to it.

Makes: 4 servings

Total Prep Time: 35 minutes

Ingredients for the syrup:

- 3 cups of white sugar
- 3 cups of water
- ½ of a lemon, juice only

Ingredients for the cake:

- 3 eggs, beaten
- ½ cup of white sugar
- ¾ cup of vegetable oil
- 1 lemon, zest only
- 1 tsp. of pure vanilla
- 1 cup of plain yogurt
- 3 Tbsp. of white flour
- 1 cup of semolina
- ¼ cup of ground hazelnuts
- ½ tsp. of baker's style baking soda

- 2 tsp. of baker's style baking powder
- Coconut flakes, for garnish

Directions:

1. Preheat the oven to 350 degrees. Grease a baking pan with cooking spray.
2. Prepare the syrup. In a saucepan set over medium heat, add in the white sugar and water. Allow to come to a boil. Lower the heat to low. Cook for 10 minutes or until syrupy in consistency. Add in the lemon juice and stir well to mix.
3. Prepare the cake. In a bowl, add in the beaten eggs and white sugar. Whisk well until the sugar dissolves. Add in the vegetable oil, fresh lemon zest, pure vanilla and plain yogurt. Whisk well until evenly incorporated.
4. Add in the white flour, semolina, ground hazelnuts, baking powder and soda. Stir well until just mixed.
5. Pour into a baking pan and place into the oven to bake for 30 to 40 minutes or until baked through. Remove and set aside to rest for 5 minutes.
6. Drizzle the syrup over the cake. Allow to rest for 5 minutes.
7. Garnish with the coconut flakes and serve.

Turkish Bulgur and Vegetable Pilaf



This is a delicious side dish you can make whenever you want to try something new. It is also healthy, so you don't have to feel guilty about enjoying it.

Makes: 4 servings

Total Prep Time: 35 minutes

Ingredients:

- 2 Tbsp. of butter, soft
- 2 Tbsp. of vegetable oil
- 1 onion, grated
- 1 tomato, grated
- 1 green bell pepper, grated
- 2 cups of bulgur, coarse
- 1 tsp. of salt
- ½ tsp. of black pepper
- 2 Tbsp. of tomato paste
- 2 tsp. of white sugar
- 4 cups of chicken broth

Directions:

1. In a skillet set over medium to high heat, add in the butter. Add the

onion and cook for 5 minutes or until soft.

2. Add the tomato and juice from the tomato. Add in the grated bell pepper and cook for 5 minutes or until soft.
3. Add the coarse bulgur and stir well to evenly mix.
4. Add the tomato paste, white sugar and chicken broth. Season with a dash of salt and black pepper. Allow to come to a boil. Lower the heat to low. Cook for 15 to 20 minutes. Remove and set aside to cool.
5. Serve with a garnish of parsley.

Turkish Pizza



This is the perfect Turkish dish to make whenever you are craving homemade pizza with a unique and exotic taste.

Makes: 12 servings

Total Prep Time: 2 hours

Ingredients for the bread:

- 4 ½ cup of white flour
- 1 ½ tsp. of salt
- 1 Tbsp. of active yeast
- 1 ½ Tbsp. extra virgin olive oil
- 1 ¼ cup of water, warm

Ingredients for topping:

- 1 green bell pepper, chopped
- 1 red bell pepper, chopped
- 1 onion, chopped
- 1 tomato, chopped
- 2 cloves of garlic, minced
- ¼ cup of parsley, chopped
- ½ pound of ground beef
- 1 Tbsp. extra virgin olive oil
- 1 ½ tsp. of tomato paste

- 1 ¼ tsp. of salt
- 1 tsp. of smoked paprika
- 1 tsp. of red pepper flakes
- ¼ tsp. of black pepper

Ingredients for serving:

- Parsley, chopped
- 1 lemon, cut into wedges
- Lettuce, shredded
- 1 sweet onion, thinly sliced

Directions:

1. In a bowl, add in the white flour and yeast. Add in the salt. Stir well to mix. Add in the olive oil and stir again until evenly mixed.
2. Add ¾ cup of water. Continue to stir until a dough forms.
3. Place the dough onto a flat surface. Knead for 1 to 2 minutes or until smooth in consistency. Cover and set aside to rest for 1 hour.
4. In a food processor, add in the chopped green and red bell pepper, chopped onion, chopped tomatoes, minced garlic and chopped parsley. Blend on the highest setting until smooth in consistency. Pour into a bowl.
5. In the bowl, add in the ground beef, olive oil, tomato paste, smoked paprika and red pepper flakes. Season with a dash of salt and black pepper. Stir well until a paste begins to form.
6. Cover and set aside to rest for 30 minutes.
7. Preheat the oven to 450 degrees.
8. Divide the dough into 12 balls. Pair the balls into 2 pieces and roll together until 5 inches in size.
9. Spread ¼ of the meat over the top of the dough and place onto a baking sheet.
10. Place into the oven to bake for 10 to 12 minutes or each pizza.
11. Remove and top off with the chopped parsley, lemon wedges, shredded lettuce and sliced sweet onion. Serve immediately.

Turkish Layered Cheese Pie



If there is one thing the Turkish love, it is a variety of cheese. That is plain through this recipe and you will be able to taste for yourself how delicious cheese can actually be.

Makes: 12 servings

Total Prep Time: 1 hour

Ingredients:

- 6 yufka sheets
- 4 cups of whole milk
- 4 eggs, beaten
- 1 stick of butter
- 1 tsp. of salt
- ½ tsp. of white pepper
- 18 ounces of feta cheese, crumbled
- 4 Tbsp. of Italian parsley, chopped
- Sesame seeds, for garnish

Directions:

1. In a bowl, add in the butter. Melt in the microwave completely.
2. Add in the whole milk, dash of salt and white pepper. Stir well until

mixed.

3. In a separate bowl, add the crumbled feta cheese and Italian parsley. Stir well until evenly combined.
4. Grease a baking dish on the sides and bottom with butter. Drizzle two tablespoons of the milk into the baking dish.
5. Place a sheet of yufka into the bottom of the baking dish.
6. Sprinkle 1/5 of the cheese over the yufka in the baking dish. Repeat the layer until the ingredients have been used. Drizzle the remaining milk over the top. Sprinkle the sesame seeds over the top.
7. Place into the oven to bake for 45 minutes at 365 degrees or until firm.
8. Rest for 20 minutes before serving.

Turkish Shrimp and Veggie Casserole



This is the perfect dish for you to make whenever you need to feed a large group of people. Make this just in time for the holiday season.

Makes: 4 servings

Total Prep Time: 30 minutes

Ingredients:

- 1 pound of shrimp
- 1 onion, chopped
- 2 to 3 cloves of garlic, chopped
- 3 Tbsp. of extra virgin olive oil
- 2 to 3 Hungarian peppers, chopped
- 2 to 3 tomatoes, chopped
- 1 cup of tomatoes, chopped
- 1 Tbsp. of tomato paste
- 1 tsp. of salt
- ¼ tsp. of black pepper
- ¼ tsp. of red pepper flakes, optional
- 1 cup of Turkish kashar cheese, grated

Directions:

1. In a saucepan set over medium to high heat, fill with water. Season with a dash of salt. Allow to come to a boil. Add in the shrimp and cook for 1 to 2 minutes. Drain and set aside.
2. In a separate saucepan set over medium to high heat, add the olive oil. Add in the onions and garlic. Cook for 5 minutes or until soft. Add in the chopped Hungarian peppers and continue to cook for another 5 minutes or until soft.
3. Add the chopped tomato, chopped mushrooms, tomato paste, red pepper flakes, dash of salt and black pepper. Stir well to evenly mix. Continue to cook for 5 minutes or until the liquid evaporates.
4. Add in the shrimp and stir well to incorporate. Transfer into a baking dish.
5. Top off with the kashar cheese and cover.
6. Place into the oven to broil for 3 to 5 minutes or until browned on top.
7. Remove and serve immediately.

Homemade Turkish Lahmacun



This is a delicious Turkish style street food you can make in your very own kitchen! Feel free to top this off with your favorite toppings for the tastiest results.

Makes: 4 to 6 servings

Total Prep Time: 1 hour and 30 minutes

Ingredients for the dough:

- 2 cups of white flour
- 1 tsp. of active yeast
- 1 ½ tsp. of salt
- 1 cup of warm water
- 1 Tbsp. of extra virgin olive oil

Ingredients for topping:

- 12 ounces of ground beef
- 1 yellow onion, grated
- 3 to 4 cloves of garlic, minced
- 1 cup of parsley, chopped
- 2 tomatoes, grated
- ½ of a green bell pepper, chopped
- 1 Tbsp. of red pepper paste

- 1 tsp. of smoked paprika
- 1 tsp of red pepper flakes
- Dash of salt and black pepper
- 1 tsp. of powdered cumin
- Lemon wedges, for garnish
- Parsley, chopped and for garnish
- Red onion, sliced and for garnish

Directions:

1. Prepare the dough. In a bowl, add in the white flour. Add the yeast and salt.
2. In a separate bowl, add the olive oil and water. Stir to mix and pour into the flour. Stir well until moist.
3. Place the dough onto a flat surface. Knead for 15 minutes or until soft.
4. Place the dough into a greased bowl. Cover. Set aside to rest for 30 to 45 minutes.
5. In a bowl, add all of the ingredients for the topping except for the garnishes. Stir well until evenly mixed.
6. Place the dough onto a flat surface. Divide into 6 balls and roll until 6 inches in size.
7. Pour the topping over the top of the dough rounds. Transfer onto a baking sheet.
8. Place into the oven to broil for 5 to 10 minutes or until the edges are brown.
9. Remove. Serve with a garnish of lemon wedges, chopped parsley and sliced red onions.

Turkish Meadow Soup



This is the perfect soup dish for you to make whenever you are craving something on the lighter side. It is made with plain yogurt and mint, giving it a fresh flavor, I know you won't be able to resist.

Makes: 2 servings

Total Prep Time: 30 minutes

Ingredients:

- ½ cup of white rice
- 1 egg yolk, beaten
- 2 cups of yogurt
- 2 Tbsp. of white flour
- Dash of salt and white pepper
- 2 Tbsp. of butter, soft
- 2 Tbsp. of mint, dried
- 2 sprigs of mint, for garnish

Directions:

1. Place the rice into a saucepan. Pour in 3 cups of water and set over medium to high heat. Allow to come to a boil. Lower the heat to low. Cook for 25 minutes or until soft.
2. In a bowl, add the beaten egg yolk, yogurt, white flour and 1 cup of

water. Whisk until creamy in consistency.

3. Add the yogurt to the rice and stir well until evenly mixed.
4. In a separate saucepan, add the butter. Add in the dried mint and stir well until coat. Remove immediately from heat. Pour into the soup and stir well until evenly incorporated.
5. Serve with a garnish of mint over the top.

Conclusion

Well, there you have it!

Hopefully by the end of this cookbook, you have found plenty of Turkish recipes that you can make completely from scratch. By the end of this cookbook, not only do I hope you have found plenty of homemade and delicious Turkish recipes that you can make from scratch but have learned a thing or two about Turkish culture in the process.

So, what is next for you?

The next step for you to take is to begin making all of these delicious Turkish recipes for yourself. Once you have done that, it will be time for you to discover new Turkish recipes for you to prepare.

Good luck!

Author's Afterthoughts



Thanks Ever So Much to Each of My Cherished Readers for Investing the Time to Read This Book!

I know you could have picked from many other books but you chose this one.

So, big thanks for buying this book and reading all the way to the end.

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Carla Hale

About the Author



Carla Hale

I think of myself as a foodie. I like to eat, yes. I like to cook even more. I like to prepare meals for my family and friends, I feel like that's what I was born to do...

My name is Carla Hale and as may have suspected already, I am originally from Scotland. I am first and foremost a mother, a wife, but simultaneously over the years I became a proclaimed cook. I have shared my recipes with many and will continue to do so, as long as I can. I like different. I dress different, I love different, I speak different and I cook different. I like to think that I am different because I am more animated about what I do than most; I feel more and care more.

It served me right when cooking to sprinkle some tenderness, love, passion, in

every dish I prepare. It does not matter if I am preparing a meal for strangers passing by my cooking booth at the flea market or if I am making my mother's favorite recipe. Each and every meal I prepare from scratch will contain a little bite of my life story and little part of my heart in it. People feel it, taste it and ask for more! Thank you for taking the time to get to know me and hopefully through my recipes you can learn a lot more about my influences and preferences. Who knows you might just find your own favorite within my repertoire! Enjoy!