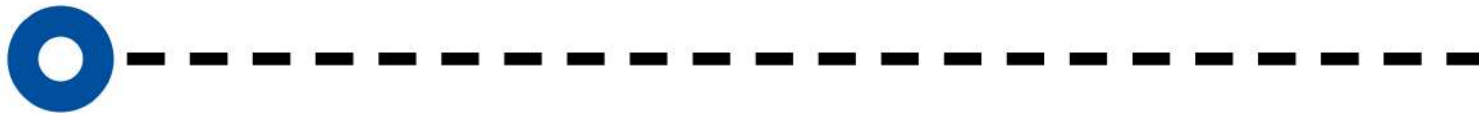


Recipe by
Bilal Satici

Kisir

– bulgur salad



Ingredients

2 cups of fine bulgur wheat

1.5 cup water

1-2 teaspoon tomato paste

5 tablespoons of Turkish olive oil

1 teaspoon ground pepper or to taste

3 tablespoons of pomegranate molasses

5 spring onions or 1 medium-sized onion

half a large bunch of parsley

a handful of fresh mint leaves

salt and pepper

optionally one tomato, de-seeded and finely chopped



Preparation

Pour 1.5 cups of hot water over the fine bulgur. Cover and wait for it to absorb the water.

Add 1 or 2 tablespoons of tomato paste, pomegranate molasses, olive oil and spices and mix.

Add finely chopped onion, mint and parsley. Stir again, and season to taste if necessary.

Sprinkle the salad with pomegranate seeds before serving. Serve at room temperature.

