

KISIR

1 cup bulghur wheat (fine)

1 onion

1 1/2 cups boiling water

1/4 cup freshly squeezed lemon juice (2 lemons)

1/4 cup olive oil

3 1/2 teaspoons salt

1 cup minced scallions, white and green parts (1 bunch)

1 cup chopped fresh mint leaves (1 bunch)

1 cup chopped flat-leaf parsley (1 bunch)

1 teaspoon freshly ground black pepper

Some tomatoes, cucumber and lettuce

1. Wash and drain the bulgur.

2. Saute the onion with olive oil and salt.

3. add tomato paste and water and bring to boil while stirring.

4. Pour the hot onion sauce onto washed bulgur and cover it for 20 minutes.

5. Mix all of the ingredients and mix them very well.

6. Serve with the lettuce, sliced tomatoes and cucumber.

