



Turkish cabbage salad



How To make
Turkish red
cabbage?

Ingredients

- 1 small head red cabbage
- 5 tablespoon olive oil
- juice from 2 lemons
- 2 teaspoon salt

Instructions

1. Thinly slice cabbage. Pour olive oil, salt and lemon juice.
2. Place cabbage in to the bowl and mix it very well. Make sure that cabbage is fully covered.
3. Cover the bowl with plastic and place in the fridge for at least 30 minutes or 1 hour.
4. Serve with simple garden salad and and meat dish.

Notes

- **Try to slice red cabbage as thin as you can. Mandolin or food processor may help with it.**
- **Let salad sit in the fridge for at least 30 minutes, the longer the better.**
- **Any vegetable oil will work for this recipe.**
- **Store in the fridge, covered for up to 6 days.**

Dining Out

Although it is common to eat at home in Turkey, there are varied and satisfying choices from traditional dishes to simple sandwiches to have your meal. Restaurants and cafés serving red/white meat and seafood dishes and vegetarian alternatives are easily found in all major cities.

A variety of snacks and appetizers are offered before the meal you ordered in the restaurants. Decide on your order by considering the treats. Remember! Refreshments and water served in the jug are free; the bottle of water is chargeable!

Turkish breakfast

Unlike many cultures, Turkish breakfast is a real meal and should not be skipped as recommended by mothers! Pastries such as bagels, pancakes and pastry are indispensable for a quick breakfast. Don't be surprised if you see a long, enjoyable breakfast table with: cheese, olives, eggs, tomatoes, cucumbers, sausage, pies, pancakes, jams, honey and of course tea.