

**Ezgi Sıla Erdoğan**  
**From Turkey**

- **Rice of Wheat Grains with Potatoes Recipe (Patatesli Bulgur Pilavı)**

2 glasses of coarse wheat grains  
1 onion  
1 large potato  
1 small tomato  
1 long green pepper  
1 red pepper  
6 tablespoons tomato sauce  
1 tablespoon of butter  
3 tablespoons of oil  
2-3 cups of boiling water  
1 small clove of garlic  
Salt

**Rice of Wheat Grains with Potatoes Recipe Preparation**

We put butter and oil in the pan.  
We roast the onions we cut for cooking in oil until they turn pink.  
We add tomato paste and chopped pepper and roast for 5 more minutes.  
We also cut the potatoes into small pieces and mix them.  
We also add the wheat grains and chopped tomatoes.  
Finally, we divide the garlic into three, add the salt and add the water.  
It is ready to serve when cooked.

- **Dill Walnut Tzatziki Recipe (Cevizli ve Dereotlu Cacık)**

2 cucumbers  
5 tablespoons of yogurt  
1 pinch of dill  
5 walnuts  
Garlic

**Dill Walnut Tzatziki Recipe Preparation**

Peel the cucumbers, cut them into small pieces.  
Add the yogurt and mix.  
Add the walnuts in small pieces to the mixture.  
Add chopped dill.  
Serve cold

- **Dry Cowpea Salad Recipe (Kuru Börülce Salatası)**

1 cup of dried black eyed peas  
1 capia pepper  
3-4 pickled gherkins  
2-3 sprigs of scallion  
4 sprigs of dill  
1 tea glass of canned corn  
1/2 teaspoon of salt  
2 tablespoons of olive oil  
4-5 drops of lemon juice  
1 tablespoon of pomegranate syrup

**Dry Cowpea Salad Recipe Preparation**

We soak the dried kidney beans in water for a few hours and boil them.  
We finely chop all the ingredients.  
For the sauce, we mix salt, olive oil, lemon juice and pomegranate syrup in a bowl.  
After the cowpea cools, we add sauce and remaining ingredients and mix.

